Rogers Memorial Library

Centennial Cookbook

1895 – 1995

Southampton, New York

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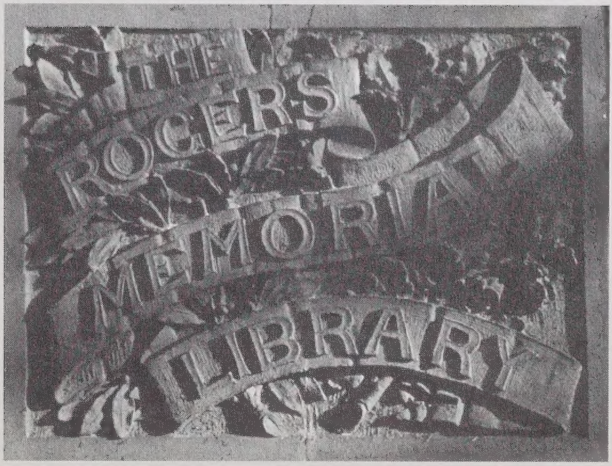

Centennial Cookbook

1895 - 1995

Southampton, New York

A Community Project for the Benefit of
The Rogers Memorial Library Building Fund

Rainbow Press
Southampton, New York

Rogers Memorial Library Centennial Cookbook
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The Perfect Recipe for a Festive Evening at the Library

I can vouch for this recipe, as I have enjoyed it for more than fifteen years, and it improves with age! This recipe was written to commemorate the 1994 Staff/Volunteer Holiday party.

Billie Carlsen
Friends of the Rogers Memorial Library

1 large group of dedicated staff members
1 equally large group of willing volunteers
1 crisp December evening
3 areas of infinitely delicious goodies

Add assorted beverages. Sprinkle with animated conversation and good fellowship. Top off with lovely gifts.

Stir all together for a very special and memorable evening.

Serves Everybody

With Appreciation

Thank you to everyone who encouraged and supported our cookbook project by sending, faxing, or walking in a contribution.

Recipes, notes and calls came from every segment of our unique and diverse community, including many of the designers who have participated in the Library's nine Designers' Showhouses. The recipes reflect the varied backgrounds, travels and interests of the people who make Southampton such an extraordinary place.

We thoroughly enjoyed reading each one, along with their interesting stories and items of local lore. We only wish that space permitted the inclusion of all of them.

We would like to single out and thank the following people for their hard work and particularly valuable help:

Diane Vahradian — For her beautiful photographs which bring Southampton to life within these pages.

Joyce Hartman — For her expertise in editing, common sense and dry humor.

Barbara Grants — For always being ready to lend an ear, give sage advice and cheer us on.

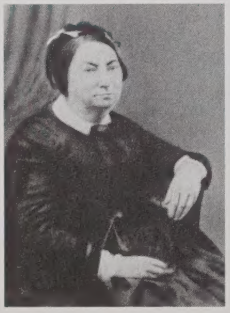
Charles F.D. Moulton — For patiently transcribing and making sense out of hundreds of handwritten recipes, scribbled notes and "original" spellings – and for designing a beautiful book.

Janet De Castro — For her good-humored ability and willingness to juggle many jobs with ease.

The Cookbook Committee — For its enthusiasm, optimism and dedication, which made the long hours and often late nights fly by.

Finally, we would like to thank the Board of Trustees of the Rogers Memorial Library for their confidence and support, which helped to make this project a reality.

One Hundred Years Of Service



In the last years of the nineteenth century one woman of vision, Harriet Jones Rogers, a life-long resident of Southampton, foresaw the need for a public library to foster the community's future welfare. She bequeathed funds which, supplemented by donations from other civic-minded citizens, including Samuel Parrish, enabled the construction of a beautiful and distinguished building at the corner of Job's Lane and Main Street. The cornerstone was laid in 1895, and the Library opened to the public the following year.

A century later, it still occupies the same charming, albeit over-crowded building, and now serves a community of twelve thousand, a number which increases greatly in the spring, summer and fall.

The Library, the second largest on the East End, has been a leader on Long Island in acquiring the latest technological advances, including an integrated library computer system for circulation and the location of materials. This technology also links the Library with the Suffolk Cooperative Library System, enabling access to the resources of fifty-three other libraries.

As we enter our Centennial Year the Library Trustees and Staff, working together with community volunteers, are making plans for a new building to meet the needs of the next century. We hope to provide for future generations as well as Harriet Jones Rogers and her contemporaries provided for our first one hundred years.

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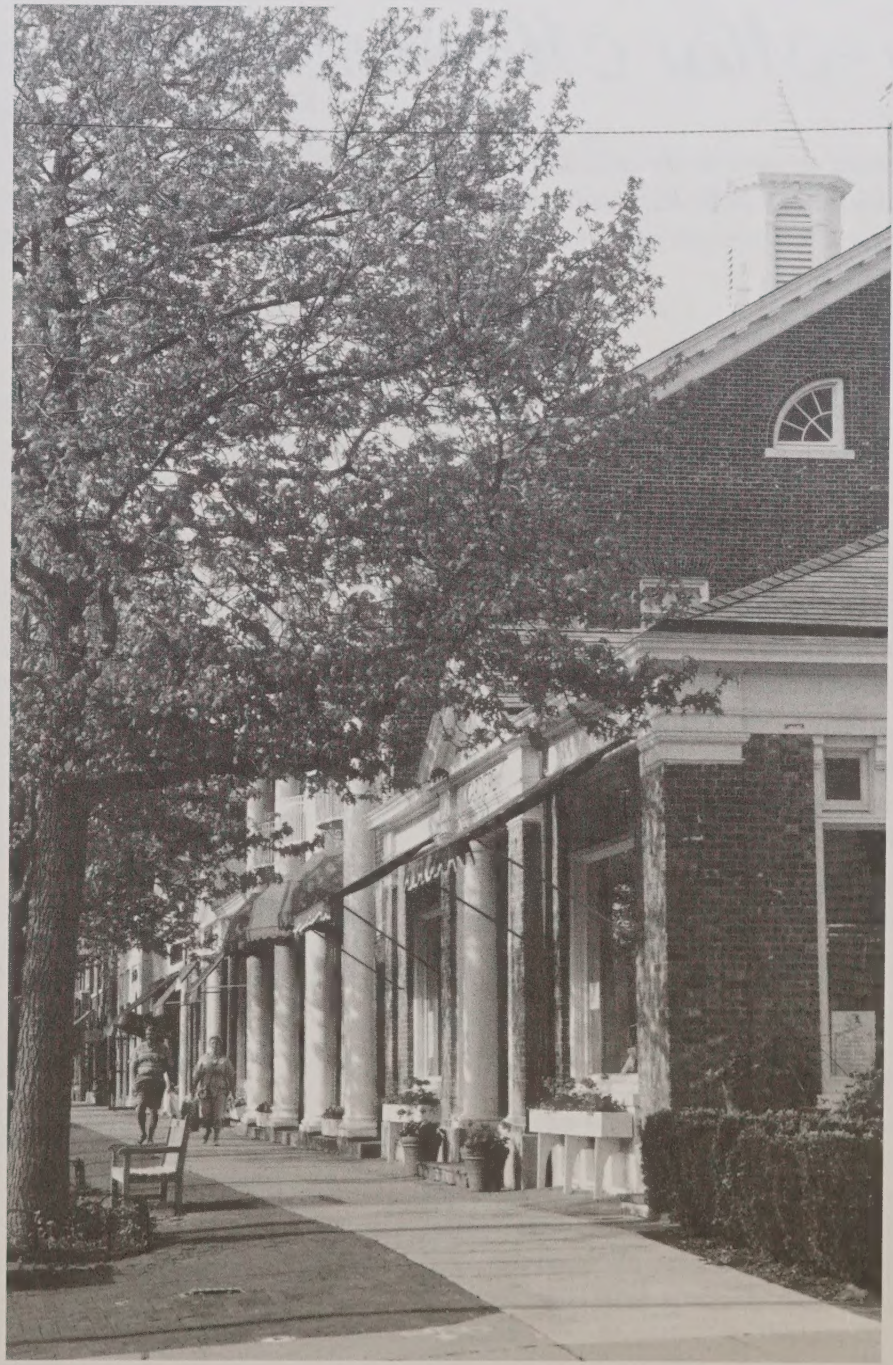

Main Street

No-Miss Marinated Shrimp

I have served this shrimp recipe as an hors d'oeuvre at every dinner party since I got it from a friend in 1965! People always ask me for the recipe. It's wonderful!

Sonia Oram

2 pounds large shrimp

Marinade:

½ cup red wine vinegar
¼ cup Wesson oil
1½ teaspoons salt
2 tablespoons chives (optional)
2 tablespoons cornichons or dill pickles
2 tablespoons mustard horseradish, or, (1 tablespoon Grey Poupon mustard and 1 tablespoon horse radish)
Parsley, chopped

Servings: A small crowd

Boil shrimp until tender. Run under cold water. Drain and peel.

Marinade:

Combine marinade ingredients in a blender. Pour marinade over shrimp.

Marinate refrigerated shrimp overnight, turning to cover in the marinade.

To serve, drain and heap into a chilled bowl. Sprinkle with parsley.

Coconut Shrimp with Sweet & Sour Sauce

This appetizer is requested often when I cater parties. The extra time it takes is well worth the effort when empty trays come back and guests are following them, asking for the recipe!

Elizabeth Clarke
Real Estate Broker
Centennial Cookbook Committee

1 pound medium (25 to 30) raw shrimp, cleaned and tails off

Batter:

1¼ cups all-purpose flour
1¼ cups cornstarch
6 teaspoons baking powder
½ teaspoon salt
¼ teaspoon white pepper
½ teaspoon salad oil
1½ cups ice water, or a little more
Oil for deep frying
2 to 3 cups shredded coconut

Sweet & Sour Sauce: **(Yields 2 cups)**
¾ cup sugar
¾ cup pineapple juice
¾ cup ketchup
4 teaspoons cider vinegar
Dash of salt
7½ teaspoons cornstarch
3 tablespoons cold water

Servings: 8 to 10

Wash and dry the shrimp well. Set aside in refrigerator until ready to use.

Batter:
In a bowl, mix together all dry ingredients. Add oil and ice water. Mix well (if too stiff, add more water). Spread coconut on a plate, adding more as needed. Dip shrimp into batter, then roll in coconut. (Yes, this is messy, but delicious!)

To fry, heat oil to 350° in a deep fryer and drop in a few shrimp at a time. They cook quickly, in about 3 minutes, to a light golden brown. Remove to drain briefly on a paper towel. Serve hot with sauce.

Sweet & Sour Sauce:
Combine sugar, pineapple juice, ketchup, vinegar and salt in a saucepan. Bring to boil. Dissolve corn starch in water. Stir until smooth. Add a few tablespoons of the mixture to the cornstarch for a smoother sauce. Combine the two, and continue to cook and stir until mixture is thickened and smooth, about 2 minutes.

Serve warm. Sauce can be made ahead and reheated in microwave.

Shrimp in Dill Cream

This recipe is both easy and delicious.

Mary M. Quatroche

1 cup mayonnaise
¼ cup lemon juice
¼ cup sugar
½ cup sour cream
1 large red onion, thinly sliced
2 tablespoons dill weed
1/8 teaspoon salt
1/8 teaspoon garlic pepper
2 pounds medium or large shrimp, cooked, shelled and cleaned

Servings: A small crowd

Mix together all ingredients, except shrimp.

Stir in shrimp, cover and refrigerate for several hours (overnight is best).

Serve with wooden toothpicks.

Coquille Saint-Jacques

People do rave about this recipe! It is a marvelous first course, and it could also be used as a main course for a luncheon.

Jean Remmel Little
Southampton Hospital Trustee

½ pound fresh crabmeat
½ cup soft bread crumbs
1 cup mayonnaise
½ cup milk (less if too thin)
6 hard-boiled eggs, finely chopped
⅓ cup onions, chopped
¾ teaspoon salt
Dash of pepper
¼ cup buttered soft bread crumbs
¼ cup stuffed green olives, sliced*

***Parsley instead of olives, if desired.**

Servings: 12 shells

Preheat oven to 350°.

Break crabmeat in chunks, removing any bony bits. Mix with remaining ingredients, except for the buttered crumbs and olives.

Pile in greased shells, or in a 1-quart casserole. Top with buttered crumbs.

Bake for 20 to 25 minutes, or until hot all the way through.

Trim with stuffed olive slices or parsley.

Stuffed Clams

I spent several summers in a small cottage on Shinnecock Bay. I often dug for clams, and this recipe was my favorite way of eating them.

Chris Mead
English Country Antiques

3 dozen cherrystone clams
3 celery stalks
1 onion
4 tablespoons melted butter
3 cups dried bread crumbs
½ cup water
2 lemons (zest of the lemons, finely grated)
Juice of 1 lemon
2 tablespoons fresh thyme or 2 teaspoons dried thyme
3 tablespoons fresh oregano, chopped or 3 teaspoons, dried
Salt and freshly ground pepper

Servings: 6

Preheat broiler.

Clean the clams. Remove from their shells, reserving 24 shell halves.

Coarsely chop the clams, celery and onion.

Melt butter in a large saucepan. Add the clams, celery, onion, bread crumbs and water. Mix well.

Stir in half of the lemon zest. Reserve the rest for garnish. Add lemon juice and herbs. Season with salt and pepper and mix well.

Divide clam mixture among the 24 reserved shells. Place on a baking sheet and broil about 10 minutes or until browned on top.

Remove from broiler and garnish with lemon zest.

Cheese Burek

This is a Persian recipe which makes a nice, light lunch when accompanied by a salad. It can also be cut smaller and served as an hors d'oeuvre.

Patricia Toub

2 cups of several cheeses, grated (cheddar, Parmesan, etc.)
2 cups cottage cheese, small curd
1 or 2 egg yolks
2 sticks melted butter or margarine
Phyllo pastry
Paint brush or pastry brush

Servings: 8, more if used as an hors d'oeuvre

Preheat oven to 350°.

Grate several sharp cheeses. Mix with an equal amount of cottage cheese and 1 or 2 egg yolks.

Using the brush, paint bottom and sides of a 7" x 11" Pyrex rectangular dish with melted butter or margarine. Cut phyllo pastry leaves to size of dish. Fill with 5 leaves of phyllo, brushing butter over whole of each leaf.

Spread cheese mixture over phyllo leaves. Cover with 5 more phyllo leaves, brushing each leaf with melted butter. Continue making layers of cheese and phyllo leaves brushed with melted butter. Top with 7 or 8 phyllo leaves, brushing each leaf with melted butter.

With a sharp knife, cut into squares. Bake in center of oven for 40 to 50 minutes until golden. Remove slices when slightly cooled.

Toast Skager

This is a typical appetizer served at cocktail parties in Sweden. It is always a favorite at the Mid-Summer Festival.

Madeline Hult

1 pound shrimp, shelled and cleaned
Fresh dill to taste, chopped
½ cup mayonnaise
3 to 4 tablespoons sour cream
1 to 2 teaspoons chili powder
1 medium-large yellow onion, finely chopped
French bread, cut into rounds and lightly toasted

Cook shrimp in salted water. Drain and chill.

Chop shrimp and dill. Mix mayonnaise and sour cream. Add to shrimp. Add chili powder and onion. Mix all ingredients together.

Spread the mixture on the toasted French bread.

Garnish the top with dill.

Servings: 4 to 6

Goat Cheese Appetizer

This delicious appetizer can be served with your favorite crackers.

Countess Wenckheim

1 large bar of French goat cheese
3 pinches paprika
2 pinches caraway seeds
Dash of anchovy paste
½ glass yellow beer

Mix all ingredients well.

Refrigerate overnight.

Can be refrigerated for up to 2 weeks.

Servings: 8

Hot Cheesy Appetizers

These delicious appetizers are very easy to make.

Carroll Petrie

20 rounds of regular Pepperidge Farm white bread, sliced
20 very thin slices small white onions (pearl onions)
½ cup Hellman's mayonnaise
1 teaspoon Grey Poupon mustard
2 tablespoons Parmesan cheese, grated
Dash of Worcestershire sauce
Pinch of cayenne pepper

Servings: 8 to 10

Preheat oven to 375°.

Cut small rounds of bread. Do not toast. Place 1 or 2 very thin slices of onion on top.

Mix together mayonnaise, Parmesan cheese, mustard, Worcestershire sauce and cayenne pepper.

Using a teaspoon, put a mound of the mixture on each bread round. Sprinkle a little Parmesan cheese on top.

Bake in oven for 8 to 10 minutes or until golden brown.

Camembert Angemacht

This recipe is deadly rich, but very good!

Rheda Brandt-Brager
Rogers Memorial Library Showhouse Designer

Equal amounts of:
Camembert cheese and butter
1 onion, finely chopped
Paprika
Party rye bread

Servings: Depends on quantity of cheese used

Chill equal amounts of cheese and butter.

Cut them into small pieces and combine. Add onion to taste and generous sprinkling of paprika.

Mix until it holds together (texture should be chunky). Shape into a mound on a serving dish.

Serve with rye bread.

Winterwood Mushrooms

I first tasted these mushrooms at Bob and Katie Raziano's gracious home in New Vernon, New Jersey. Much to Bob's chagrin, and his guests' delight, Katie herself had chosen from his cellar the bottle of Burgundy for the recipe – a 1971 Romanée-Conti! I have made these mushrooms for every party I have hosted since, though not with so exalted a vintage!

Lucinda Hale Willis

- **2 cups boiling water**
- **4 pounds fresh button mushrooms**
- **1 liter Burgundy wine**
- **1 pound unsalted butter**
- **4 chicken bouillon cubes**
- **4 beef bouillon cubes**
- **1½ tablespoons Worcestershire sauce**
- **1 teaspoon dill seed**
- **1 teaspoon pepper**
- **1 tablespoon MSG (optional)**
- **1 teaspoon garlic powder**

Combine all ingredients in large pot.

Bring to boil, cover and simmer for 4 to 6 hours.

Uncover and continue to simmer for another 4 to 6 hours.

Serve immediately in a chafing dish with toothpicks.

Servings: 20

This is an extremely easy and sinfully delicious hors d'oeuvre. It should be made the day of the party, because it fills the kitchen with the most wonderful smells. The key to this recipe is the wine – the better the Burgundy, the better the mushrooms!

Artichoke Dip

This tasty appetizer can be served with bread sticks or chips.

Jackie Goodwin
Board Member – Southampton Fresh Air Home

1 jar unmarinated artichoke hearts, drained and chopped
1 small jar pimentos
3 cloves garlic, minced
Squeeze of lemon
Dash of hot sauce
½ pound cheddar cheese, grated
1 cup mayonnaise
Salt and pepper to taste
½ cup Parmesan cheese (optional)

Servings: 8

Preheat oven to 350°.

Mix all the ingredients together. Bake in a medium size casserole for 20 to 30 minutes until melted and bubbling.

Walnut & Chicken Liver Pâté

This recipe is the result of experimentation with the old classic liverwurst cream cheese spreads from the 1950's. Although this combination of ingredients seems almost bizarre, the result is a most extraordinary paté with exotic overtones.

Eve E. Molyneux

8 ounces chicken livers
2 tablespoons onion, chopped
3 tablespoons butter or margarine
1 cup walnuts
2 8-ounce packages cream cheese
1 teaspoon curry powder
½ teaspoon paprika
½ teaspoon salt
¼ teaspoon black pepper, ground
¼ cup chicken broth

Servings: A small crowd

Sauté chicken livers and onion in butter until livers are cooked and no longer pink inside.

Transfer livers and onion to food processor. Add remaining ingredients and process until mixture is smooth.

Turn mixture into serving dish or mold. Cover with plastic wrap and refrigerate for 2 to 3 hours. Uncover or unmold and garnish.

Serve with crackers, melba toast, bagel chips, pita bread or apple slices.

Hummus

This Middle Eastern appetizer can be served with Armenian thin bread, pita bread wedges or crudités. If tightly covered, you can keep it in the refrigerator for up to 2 weeks.

Diane Vahradian
Photographer

3 medium garlic cloves
1 19-ounce can chick peas
½ teaspoon salt
¼ cup sesame seed paste (tahini)
¼ cup fresh lemon juice
2 tablespoons olive oil

Parsley, finely chopped
Cumin
Paprika

Servings: 10 to 12

Chop garlic in food processor or blender.

Discard ½ cup of the liquid from the chick peas and reserve 6 chick peas.

Add chick peas, remaining liquid and all other ingredients to the food processor or blender.

Blend until smooth and creamy.

Garnish with reserved chick peas, parsley, cumin and paprika.

Tree-House Guacamole

When I was five years old I was surprised with a tree-house for my birthday. Through the years we have often had what has come to be known as "tree-house cocktails." When I was younger my mom made the guacamole to go with the chips and the Shirley Temples. I have experimented over the years and now – at age fourteen – I make it myself. If you ask my mom what she'd most like to do at the end of a summer day, she'd tell you that she would like to be up in the tree-house listening to the birds sing, enjoying the sunset and my guacamole.

Samantha Saffir

2 large ripe avocados
1 medium tomato, seeded and chopped
2 tablespoons lime juice
1 jalapeño pepper, minced
Salt and pepper to taste

Servings: Varies!

Peel and mash the avocados. Stir in remaining ingredients.

Sprinkle additional lime juice on top of guacamole to prevent discoloration and cover with plastic wrap.

Allow flavors to meld by refrigerating for at least 1 hour before serving.

Serve with your favorite chips.

This recipe can be varied to suit individual taste by adding minced garlic or finely chopped onion, for example. Also, adding 1 tablespoon of olive oil and 1 teaspoon of balsamic vinegar enhances the flavor.

Tortilla Pinwheels

This is always a big hit! Family and friends look forward to having this whenever I entertain.

Debra Clarke

8 ounces sour cream
8 ounces cream cheese
1 4-ounce can green chilis, chopped
4 ounces black olives, chopped
1 cup cheddar cheese, shredded
½ cup green onions, chopped
Salt and garlic powder to taste
5 10" flour tortillas

Servings: A small crowd

Mix ingredients. Spread a small amount of the sour cream mixture evenly on each tortilla. Roll and cover with plastic wrap and twist ends.

Chill for several hours.

Slice ¼" to ½" and serve with salsa to spread on top.

The Crowd Pleaser 7 Layer Mexican Dip

Everyone loves this dish!

Marcella O'Callaghan

- 1 can jalapeño bean and cheddar cheese dip
- 2 teaspoons Tabasco sauce
- 1 pint sour cream
- 1 package taco seasoning mix
- 2 to 3 avocados
- 2 tablespoons mayonnaise
- 2 teaspoons lemon juice
- 1 onion, chopped
- 2 large tomatoes, chopped
- 2 cans black olives, sliced
- ½ brick cheddar cheese, grated

Servings: A small crowd

Mix jalapeño bean and cheddar cheese dip with Tabasco.

Combine sour cream and taco seasoning mix.

Mash avocados with mayonnaise and lemon juice.

In a glass dish or bowl, layer: jalapeño bean mix, sour cream, avocado mixture, onion, tomatoes, olives and cheddar cheese.

Refrigerate for a few hours.

Serve with tostitos chips.

Meat Balls Fu Manchu (Sweet & Sour Meatballs)

I use this dish as an hors d'oeuvre, but it could easily be as a main course, served with rice.

Sue Ann Taylor
Rogers Memorial Library Reference Librarian

Meatballs:

1 pound ground beef
1 cup fresh pumpernickel bread crumbs
1 tablespoon onion, minced
1 teaspoon garlic powder
1 teaspoon salt
¼ teaspoon black pepper
⅓ cup evaporated milk

Sauce:

2 tablespoons cornstarch
1½ cups pineapple juice
1 teaspoon ginger
½ teaspoon salt
2 teaspoons soy sauce
6 tablespoons brown sugar

1 cup pineapple chunks, drained
1 large tomato, cut in 8 pieces
1 green pepper, cut in strips

Meatballs:

Combine meatball ingredients well. Shape into small meatballs. Brown in hot oil.

Sauce:

In a saucepan, combine ingredients for sauce. Heat slowly, stirring constantly to keep smooth.

Add pineapple, tomato, green pepper and meatballs to sauce. Cook until heated through.

Servings: 4 to 6

A Beach Scene

Winter Vegetable Beef Soup

This is a good, hearty soup. The ingredients change according to what I have on hand. I just throw them in the pot, and include any leftover broth, gravy, roast or pot roast. It is always good, but even better the next day.

Melanie G. Terry
Friends of the Rogers Memorial Library

- **2 13¾-ounce cans beef broth**
- **1 16-ounce package frozen mixed vegetables**
- **1 large can crushed tomatoes**
- **1 cup celery, chopped**
- **1 cup onion, chopped**
- **1 cup cabbage, sliced**
- **1 garlic clove, crushed**
- **2 tablespoons dried parsley**
- **2 tablespoons basil**
- **1 pound cooked beef, cubed**
- **1 pound spaghetti, broken into 2" pieces**
- **1 cup white wine**
- **1 teaspoon sugar**

Servings: 6 to 8

Put broth, frozen vegetables, tomatoes, celery, onion, cabbage, garlic, basil and parsley in large pot.

Bring to boil, then reduce heat, cover and simmer all day.

One hour before serving, add meat, spaghetti, wine and sugar. Cook on lowest heat for 1 more hour until ready to serve.

Andalusian White Gazpacho

As a writer of thrillers I tend to travel a lot. I've found that there's no better way to get into the feel of the place you're visiting than to eat what the locals eat. Besides, my wife and I adore ethnic foods. On a recent trip to the south of Spain, we came across an odd item on a menu that I immediately ordered. Each town in Andalusia makes its own kind of gazpacho. This recipe was brought to Spain from northern Africa by the Moors. It has been adapted by my wife, and is so delicious that it has become my single favorite soup.

Eric Lustbader
Author

4½ ounces blanched almonds
1¼ pounds seedless green grapes
3 ounces French bread, crusts removed
2 to 3 cloves garlic
⅓ cup best quality olive oil
3 tablespoons mild white vinegar
4 cups cold water
2 to 4 tablespoons coarse salt (to taste)

Servings: 4 to 6

Place almonds in microwave-safe cup with 1 tablespoon water. Cover with plastic wrap and punch a hole to release steam. Microwave on high for 2 minutes. Drain and set aside.

In food processor with a steel blade, purée 1 pound of the grapes (reserve remaining ¼ pound for garnish). Transfer to a bowl, straining through a medium sieve, pressing on the solids to release all the juice.

Measure 1 cup of grape juice and set aside.

In a small bowl, shred the bread into small pieces and pour enough of the remaining grape juice to wet thoroughly. Use your hands to make a nice bread mush.

In a blender, purée the almonds, garlic, bread and 1 cup of grape juice until you have a smooth paste. Add olive oil and any remaining grape juice and blend. Taste and add more garlic if desired.

Transfer the grape/almond paste to a large bowl or pot. Add cold water, vinegar and coarse salt. Stir to blend. Taste. Add more salt if desired.

Let chill for at least 1 hour. Serve cold, garnished with halved grapes (optional garnishes: lightly toasted slivered almonds or currants).

Gail's Lentil Vegetable Soup

This is a perfect winter's day soup, created by my daughter in Minneapolis, where they <u>really</u> know about winter. With a mixed green salad and a loaf of French bread, it is a wonderful meal in itself.

Joyce Hartman
Rogers Memorial Library Volunteer

3 cups lentils, rinsed
Water to cover, plus a little extra
2 tablespoons butter
3 tablespoons olive oil
3 garlic cloves (or shallots)
2 onions, chopped
3 celery stalks, chopped, plus celery leaves
4 carrots, sliced
2 zucchinis, halved and sliced
3 tablespoons parsley, chopped
1 28-ounce can Italian tomatoes, with liquid
1/3 cup rice
Salt and freshly ground black pepper
1 teaspoon thyme
1 teaspoon basil
1 bay leaf
½ cup white wine
Lemon slices

Servings: Makes 4 quarts

Place lentils and water in stock pot. Bring to boil and then reduce heat to a simmer.

Add butter, olive oil, vegetables, rice and all the seasonings. Cover and simmer for 3 hours, stirring occasionally. Add ½ cup (or more) white wine.

Serve hot with thin slice of lemon atop each bowl.

Zucchini Bisque

This is a simple soup that tastes elaborate, a boon for those unexpected guests. Well, let me define "unexpected." I tend to invite friends over when I'm in a non-writing mood (i.e., tormented by life without meaning and writer's block). By the time dinner rolls around, if I am still filled with existential anguish, they get something ostentatious en croute. *If, however, the cloud has lifted and I am writing Chapter Nineteen, they get soup!*

Susan Isaacs
Author

1 medium onion, chopped
1 teaspoon butter or margarine
1 teaspoon olive oil
1½ pounds zucchini, shredded
2½ cups vegetable or chicken stock
¼ teaspoon nutmeg
2 teaspoons fresh basil, minced, or 1 teaspoon dried basil
½ teaspoon salt
Black pepper, freshly ground, to taste
1 cup condensed skim or low-fat milk (or cream, if desired)

Servings: 1½ quarts

Heat butter and oil in small stock pot. Add onion and sauté until translucent. Add zucchini and stock to onion, cover and simmer for 15 minutes.

Purée mixture in 2 batches, adding half the nutmeg, basil, salt and a few grinds of pepper to each batch.

Combine batches. Add condensed milk. Stir until well mixed. If necessary, adjust seasonings.

Can be served hot, cold, or at room temperature.

Mrs. Petrie's Borscht

Borscht can be served hot or cold but should not be frozen. If served cold, add a dollop of caviar on top once borscht has been ladled into bowls and chilled.

Carroll Petrie

1 cup beets, cooked and shredded into narrow strips
12 ounces home-made or canned consommé
½ cup beet juice
1 tablespoon sugar
1 tablespoon cider vinegar
2 eggs
1 cup heavy cream
Salt if needed

Servings: 6

Boil beets together with consommé and beet juice for about 5 minutes.

Season with sugar and vinegar.

Cool the broth down a little before adding eggs and cream mixture.

Mix eggs and cream together. Pour very gradually into the borscht to prevent curdling. Keep stirring gently.

May be served hot or cold.

Gazpacho

When I was growing up in the south of Spain, this soup was always our first course. It is refreshingly cool and very healthy. It is easily transferred to Southampton, as all the ingredients are grown in abundance locally.

Pandora Duke Biddle

1½ medium cucumbers, peeled and coarsely chopped
5 medium tomatoes, peeled and coarsely chopped
1 large onion, peeled and coarsely chopped
½ medium green pepper, seeded and diced
2 garlic cloves, finely chopped
4 cups bread crumbs, broken into small pieces (do not use herbed bread crumbs)
½ teaspoon sugar
4 cups cold water
¼ cup red wine vinegar
3 teaspoons salt
4 tablespoons olive oil

Servings: 6

Combine cucumbers, tomatoes, onion, green pepper and garlic in a large bowl. Add remaining ingredients.

Stir well.

Purée in batches in blender or food processor. Refrigerate and chill for several hours.

Before serving, whisk or stir well to recombine.

Soup must be served very cold. It can be garnished with croutons, minced onions, tomatoes and green peppers. Great for summer picnics, and can be made ahead up to 2 days.

Elizabeth Clarke's gazpacho – which always drew rave reviews when she was chef for The Bathing Corporation of Southampton – incorporates 1 to 2 teaspoons of ground cumin (to taste). She also suggests cutting back the proportions of vinegar and salt when doubling or tripling the recipe.

Sagaponack Fish Zuppa

This recipe is a full-flavored fish stew that is quick and easy to prepare.

Peri Wolfman & Charles Gold
Owners of Wolfman-Gold in Soho

- **4 tablespoons olive oil**
- **6 garlic cloves, peeled and thinly sliced**
- **1 6-ounce bottle clam juice**
- **1 cup dry vermouth**
- **1 teaspoon saffron threads, freshly broken**
- **Salt and pepper to taste**
- **16 Little Neck clams, in their shells**
- **12 large shrimp, shelled and cleaned, tails left on**
- **½ pound sea scallops, cut into bite-size pieces**
- **½ pound grouper or monk fish, cut into bite-size pieces**
- **1 large, round crusty peasant bread, cut into thick slices and toasted (keep warm)**
- **1 bunch Italian parsley, washed and coarsely chopped**

Servings: 4

Heat olive oil in a large skillet. Sauté garlic until golden. Add clam juice and vermouth. Simmer over medium heat for a few minutes. Crush saffron between fingertips. Add saffron, salt and pepper. (You can stop at this point until 10 minutes before dinner).

When ready to continue, heat soup to a simmer. Add clams, then cover and cook until clams start to open (about 5 minutes).

Add shrimp, scallops and fish. Simmer for about 5 more minutes. Do not overcook.

Place a slice of toast in the bottom of each shallow soup bowl. Ladle broth and fish over toast. Sprinkle with parsley.

Fish Chowder

My father, William K. Laughlin, who died in 1978, was the president of the Labrador Retriever Club and an active member of the field trial circuit. His other activities included being President of the National Golf Links and the Bathing Corporation of Southampton. He also loved to cook lunch. He never met a vegetable he liked, so all his recipes are filled with ingredients dear to his heart: butter, cream, cheese, bacon, etc. Maybe not for today's generation, but mighty tasty, nevertheless. This is one of his most famous. He and my mother would serve it, always for lunch, and the reviews were always raves!

Linda Hackett
Photographer

3 pounds cod or haddock, with bones
¼ pound salt pork, diced
½ cup onion, diced
½ cup leeks, diced
½ cup celery. diced
2 tablespoons flour
2 cups raw potatoes, diced
1 small bay leaf
1 cup cream, heated
Salt and pepper to taste

Servings: 12

This soup is easy to prepare, can be made in advance and freezes well. It serves 12 but can be easily adapted for 40 by multiplying each ingredient by 4 – except, use only 2 bay leaves.

Cover fish bones with 2 quarts cold water. Boil for 20 minutes and drain, reserving broth. Reserve fish. Discard bones.

Sauté salt pork. When partly sautéed, add onion, leeks and celery. Cook until light brown. Stir in flour and cook for 3 minutes.

Add the fish broth, mix well and simmer for 30 minutes.

Add potatoes, bay leaf and fish, and cook for about 15 minutes, or until potatoes are tender.

Remove bay leaf, add the hot cream and season with salt and pepper to taste.

Coriander Corn Chowder

During the summer of 1992, I visited my friend, artist Nabil Nahas, at his Sagaponack home. In addition to being a well-known artist, his friends consider him to be an excellent cook. Nabil served this chowder one evening. As usual, he had his guests in culinary heaven! He passed the recipe on to me and I have enjoyed preparing and eating it with family and friends.

John DeChristofaro
Artist / Designer

2 tablespoons olive oil
1 garlic clove, minced
1 medium white onion, chopped
3 13-ounce cans low-sodium chicken broth
1 medium red potato, chopped
¼ jalapeño pepper, finely chopped
1 tablespoon fresh coriander (cilantro), chopped
Kernels from 2 ears fresh, sweet corn
Salt and pepper to taste
Sour cream to garnish (low-fat is optional)

Servings: 6

In large saucepan, sauté onions and garlic in olive oil until onions are transparent.

Add all remaining ingredients, reserving ¼ teaspoon coriander for garnish.

Bring to boil, cover and simmer for 15 minutes. Let cool.

Purée $^2/_3$ of soup in blender or food processor. Add remaining $^1/_3$ to blended soup and return to saucepan. Season with salt and ground pepper to taste.

Serve cool (summer) or hot (fall) and garnish with coriander and a dollop of sour cream.

Long Island Spicy-Hot Seafood Chowder

I tasted a red soup made with crabs at a local restaurant one summer. I went home and experimented with my own ingredients until one day I hit upon the perfect recipe. This soup smelled so good while it was on the stove that my neighbor came over to ask about it. He was from Louisiana, so I had to get the "temperature" hot enough to impress him. We like it so hot, you need to drink water with it! Experiment by adding your favorite fish.

Tara N. Camardo
Southampton Village Police

1 pound mussels, steamed and cleaned
1 pound medium shrimp, shelled and deveined
1 pound scallops (any kind), rinsed
2 cans minced clams, reserve liquid (or equal amount of fresh)
½ to 1 pound crabmeat (or sea leg supreme)
1 bunch celery, diced
1 large onion, cut in eighths
1 bag carrots, sliced
6 medium to large potatoes, diced, skins left on
3 large cans Italian tomatoes, with purée
1 10 to 12 ounce can stewed tomatoes
Water
4 tablespoons parsley
1 tablespoon basil
2 tablespoons thyme
2 tablespoons crushed red pepper
Black pepper, white pepper, cayenne pepper and Tabasco sauce to taste
Salt (optional)

Steam mussels until shells open. Remove from shells and chop. Reserve 1 cup broth. Cut ½ pound shrimp into pieces. Leave remaining shrimp whole.

Put all vegetables into a very large stock or soup pot. Add broth from mussels and juice from clams.

Using a hand blender, chop tomatoes in can, leaving some large pieces. Add all tomatoes (including stewed) to vegetables. Add several cans of water so that pot is ¾ full.

Add parsley, basil, thyme, crushed red pepper, clams and scallops. Cook for 1 hour.

Add shrimp. Cook 5 minutes more. Add flaked crabmeat to chowder. Season with freshly ground peppers. Add salt and Tabasco to taste.

Serve piping hot with French bread. Place extra spices on table, if desired.

Servings: 10 to 12

Cream of Avocado Soup

Thirty years ago I never thought about cooking, and with this recipe I never had to. I don't know where I found it....just lucky!

Rheda Brandt-Bruger
Rogers Memorial Library Showhouse Designer

Pulp of 1 ripe avocado
1½ cups chicken broth
1 tablespoon lemon juice
1 cup light cream
Salt, pepper and cayenne pepper to taste
Thin slices of lemon to garnish

Servings: 2

Combine avocado, broth and lemon juice. Purée in batches in a blender.

Add cream, salt, pepper and cayenne pepper to taste. Stir well and chill for at least 2 hours.

Garnish with thin slices of lemon.

Vegetable Curried Soup

As a writer and mother, I have neither the time nor the inclination to spend hours in the kitchen. Served together with a salad and warm rolls, it makes for an easy meal that is just as fast as going out for fast food, and a lot healthier, too. If served chilled, it is a delicious summer soup.

Deborah Moulton
Author

2 cups mixed vegetables, fresh or frozen
½ cup water
1 can cream of mushroom soup
½ cup unsweetened applesauce
1 teaspoon curry powder
1 teaspoon honey

Servings: 4

Cook vegetables in ½ cup water until tender.

Place cooked vegetables and their water, mushroom soup, applesauce, curry powder and honey in blender. Blend until just smooth.

Empty back into pot and heat thoroughly. Thin with milk or applejuice if desired.

Serve piping hot or chilled.

Mother's Tomato Soup

My great-aunt from the Netherlands gave this recipe to my mother – also from the Netherlands – who made this soup every winter. My mother served it one year when she visited us in the Hamptons. It has been known as "Mother's Soup" ever since! It truly is great – low in fat and no cream.

James Alan Smith
Library Showhouse Decorative Painter

Clear Consommé:

1 soup bone (veal or beef, broken by butcher)
1 chicken carcass (or chicken pieces)
½ cup celery, chopped
½ cup carrots, chopped
2 tablespoons parsley, chopped
½ cup onion, chopped
2 whole cloves
2 beef bouillon cubes
2 bay leaves
Salt and pepper to taste
2½ quarts water

Tomato Soup:

8 cups fresh tomatoes, chopped
1 small onion, finely chopped
1 tablespoon butter
¼ cup flour

Meatballs:

½ pound ground beef
¼teaspoon grated nutmeg
½ egg, beaten
Salt and pepper to taste

Clear Consommé:

Place all ingredients in large saucepan, adding water last. Bring to boil and simmer for 2 hours. Strain consommé into another large pot.

Tomato Soup:

Add tomatoes to consommé. Cook for ½ hour over medium heat, then strain.

Sauté onion in butter. Add flour gradually with a touch of water. Cook until well blended. Add to soup.

Meatballs:

Combine ground beef, nutmeg, egg, salt and pepper. Make tiny, marble-size meatballs. Add directly to boiling soup. Cook for about 15 minutes.

Garnish with chopped parsley.

Servings: 8 to 10

Zuppa da Cani

This is an "antique" recipe – simple country food. One small rustic restaurant served it in pottery bowls of the same shape commonly used to feed pets – hence the name of the soup. It was indeed printed on the menu as Zuppa da Cani, *which may have added to its popularity. This is great soup for late summer or early fall, when local farmstands have their own-grown beans and kale available.*

Renato Galante
Owner, Balzarini's Restaurant

3 pounds fresh beans (cranberry preferred)
1½ quarts water
8 to 10 ounces beef broth
¼ cup olive oil
1 large carrot
1 large onion
1 garlic clove
2 celery stalks
2 ounces prosciutto, chopped into ¼" cubes
1 leek, chopped
1 pound kale, cut into ½" strips
1 large tomato, or 3 to 4 plum tomatoes, peeled, and coarsely chopped
1 sprig rosemary
1 sprig thyme
Salt and pepper
Whole wheat bread (preferably Italian), cut into cubes
Parmesan cheese, grated

Servings: 6 to 8

Cook beans in water to cover. Reserve half. Purée the rest in food processor or blender.

Place water and broth into a large pot. Bring to a boil.

In olive oil, lightly sauté the carrots, onion, garlic and celery.

Add sautéed mixture, prosciutto, leeks, kale, tomatoes and puréed beans to broth. Add rosemary, thyme, salt and pepper. Simmer until liquid is reduced by one-quarter. Add reserved beans. Add salt and pepper to taste.

In a lightly oiled sauté pan, brown whole wheat bread. Place bread in soup bowls. Pour soup over bread.

Garnish each bowl with a little olive oil, and pass the grated Parmesan cheese.

Carrot Soup

This recipe can be varied tremendously to adapt to the vegetables of each season and desired spice range. It is adaptable to great imaginations, and I think it is the prototype for any soup recipe.

Elaine Fox, M.D.

1 tablespoon butter
1 tablespoon olive oil
2 leeks, white part only, cleaned and sliced (or 2 medium onions, cleaned and sliced)
2 potatoes, peeled and sliced
1 pound carrots, peeled and sliced
6 to 8 cups chicken broth
1 15-ounce can canellini beans (optional)
2 tablespoons curry powder (optional)

Servings: 6 to 8

Melt butter and oil in 5 quart pot. Add leeks and potatoes. Sauté until softened.

Add carrots and broth. Bring to a boil. Lower heat, cover pot and simmer for about 45 minutes until vegetables are soft.

Add rinsed and drained canned beans to thicken the texture and enhance the flavor. Stir well.

Add curry and cook for a few more minutes.

Remove vegetables from pot with a slotted spoon. Purée in a blender or food processor, in small batches if necessary. Return puréed vegetables to the broth. Stir well.

Serve immediately, or cool and refrigerate or freeze until needed.

Black Bean Soup

This is a nice meal for a cold night or a romantic dinner. People always ask for this recipe once they have tried it. However, I have only parted with it so that the Library could "make me famous." My oxtail soup is also fabulous, but I have yet to be persuaded to share the formula!

Samuel Johnson

1 package dried black beans (1 pound)
2 smoked ham hocks*
1 onion, finely chopped
½ bunch cilantro, diced
½ teaspoon red pepper, crushed
½ teaspoon black pepper
Salt to taste
Goat cheese, thinly sliced
Bit of grated onion (optional)

***Omit for a low-fat version**

Servings: 6 to 8

Wash beans, then soak overnight.

Place ham hocks in an 8-quart soup pot filled halfway with water. Add cilantro, red pepper, black pepper and onion. Bring to boil, then reduce to medium heat. Simmer 1¼ hours, adding water if needed to keep pot half full.

Add beans. Cook 1 to 1¼ hours longer or until beans are tender, adding more water if necessary. Add salt to taste.

Serve hot with plenty of crackers. Top with slices of goat cheese and grated onion.

Lobster & Corn Chowder

This delicious chowder is a treat at any time of the year.

Marguerite Embry

6 ears corn (3 to 4 cups)
4 cups milk
4 cups chicken broth
2 teaspoons salt
1 teaspoon sugar
6 scallions
5 tablespoons unsalted butter
1 tablespoon all-purpose flour
Black pepper
1/8 teaspoon cayenne paper
1 pound fresh cooked lobster meat (about 4 pounds live lobster)

Servings: 6 to 8

Cut corn from kernels. Place in bowl and reserve.

In large soup kettle, add milk, chicken broth and corn cobs. Place over high heat. Bring to boil, then reduce heat and simmer for 1 hour.

Remove cobs with slotted spoon and set aside. Add corn kernels, salt and sugar and continue to simmer over very low heat for about 10 minutes.

Use a small spoon to scrape the pulp from the cobs and add to soup mixture. Clean and finely chop scallions, including most of the green tops.

In a small skillet, melt 4 tablespoons butter over medium heat. Add scallions, sauté briefly and set aside.

In a small bowl, combine remaining butter with flour, making a smooth paste. Raise the heat under the chowder and, when it begins to steam, whisk in the flour mixture. Season with salt, pepper and cayenne. Reduce heat and simmer for 10 minutes.

Fold in lobster meat and continue cooking for 5 minutes or until warmed through. Fold in sautéed scallions and serve in heated soup plates.

Wild Rice Soup

We spend a lot of time out-of-doors throughout the year, and certain things have become necessities: the right footwear, clothing and foods to keep us going. This hearty, beautifully colored soup tastes and looks wonderful, whether served in Limoges bowls or Thermos bottle cups. It brings smiles to people's faces and warmth to frozen toes, no matter where or when it is served.

Ceal Havemeyer
Rogers Memorial Library Trustee
Centennial Cookbook Co-Chairperson

½ cup wild rice
5 cups chicken broth
3 tablespoons butter
¼ cup onion, finely chopped
2 garlic cloves, minced
¼ cup sweet red pepper, finely chopped
¼ cup celery, finely chopped
½ cup mushrooms, thinly sliced
1 tablespoon baby carrots, sliced paper thin
1 tablespoon yellow pepper, finely chopped (optional)
Black pepper, freshly ground
Sea salt
2 cups water
Splash of port wine (optional)

Servings: 6

Cook rice in broth 45 minutes or until grains split open (different varieties vary in cooking time).

Prepare vegetables. Sauté them in butter until soft, adding several healthy grinds of fresh black pepper and a pinch of sea salt (stronger than regular table salt).

Add vegetables to cooked rice and broth. Add water and simmer gently for 15 minutes. Add extra salt to taste. Add splash of a good port (not cooking port) and simmer 5 minutes more.

Serve hot.

Garden Greens Soup

This is a light and flavorful soup that I have made for years. We served it often when I was the Sous Chef at Citibank. It is perfect for summer entertaining since it is easy to prepare and it celebrates so much of the local produce.

Daniele Kay
Chef

3 tablespoons oil
2 cups onion, diced small
2 cups chicken stock, preferably home-made
1 cup water
1 cup broccoli fleurettes (no stems)
1 cup watercress, well washed
2 cups spinach, firmly packed, well washed and stemmed (chop if large leaves)
1 head Boston lettuce, well washed
½ bunch fresh dill, washed, with large stems removed (do not substitute dry dill)
1 bunch scallions, washed and cut into fine rounds
Salt and fresh pepper to taste

Servings: 6

Red Pepper Coulis:

2 large red peppers, seeded and ribs removed, coarsely diced
1 bay leaf
3 large shallots, or 1 small onion, diced small
1 cup chicken stock, preferably homemade

Heat up stock pot on low to moderate flame. Add oil to coat the bottom of the pot. Add onions and sauté gently. Do not allow them to brown.

Add stock and water. Bring to a boil quickly. Add broccoli, watercress, greens and scallions to stock. Return to boil, then lower heat and simmer for 15 minutes, uncovered. Season with salt and pepper.

(Sometimes I reserve the scallions and add them just before serving to provide a little more texture).

Red Pepper Coulis:

Combine all ingredients in a small sauce pot and bring to a boil. Lower heat. Cover and simmer until liquid is reduced to 1 or 2 tablespoons (should be syrupy).

Remove bay leaf. Scrape mixture into blender. Purée very well and season. Pass through a sieve for smooth consistency. Add dollop to each bowl of soup.

Basic Vegetable Soup

You can't make a mistake with this vegetable soup! Any combination of vegetables works well. I live off this soup when I am by myself and trying to lose weight. The recipe, which contains no fat, comes from the Bloomingdale's Eat Healthy Diet.

Joanne Stroud Bilby

3 to 4 stalks celery, chopped
1 large Bermuda onion, chopped
1 to 2 garlic cloves, minced
2 carrots, grated
3 cups zucchini, broccoli or cauliflower (or a combination), coarsely chopped
1 16-ounce can whole tomatoes, packed in purée
Seasonings to taste, about ½ teaspoon (thyme, marjoram, basil or oregano)
6 cups liquid (use vegetable stock, water, tomato juice, and/or defatted beef or chicken broth, or a combination)

Servings: 4 to 6

Combine all ingredients in large pot with liquid just sufficient to cover vegetables. Bring to boil, cover and reduce heat to simmer.

Cook 1½ to 2 hours. Season to taste. Vary seasoning from batch to batch, for variety.

If desired, purée in blender to thicken. Add leftover vegetables when you have them.

Splendid Split Pea Soup

I feel that this soup has too much of a life of its own to be served as a first course. I usually like to serve it along with a Caesar or tossed salad and fresh crabcakes.

Gerald C. Tolomeo
Rogers Memorial Library Showhouse Designer

2 cups split peas
1 ham bone with meat on, all fat trimmed off
2 quarts water
15 peppercorns, cracked
½ cup onions, chopped
2 cups celery, chopped
2 carrots, sliced
1 cup milk
2 cups beef bouillon
½ cup dry sherry
1 teaspoon fresh thyme
1 teaspoon fresh marjoram
1 teaspoon fresh dill
6 Kosher style garlic franks, sliced
Kosher salt to taste

Servings: 6

Soak peas in water overnight.

When you are ready to start, bring peas to a boil in the same water. Reduce heat, add ham bone and peppercorns. Cover and simmer for 1 hour.

Add all vegetables and simmer for 1 more hour.

Remove ham bone. Trim meat from bone . Discard bone. Dice ham finely.

Purée soup in a food processor, or right in pot with a hand held blender.

Add sherry, milk, bouillon, fresh herbs, franks and salt. Simmer uncovered for 20 to 30 minutes, depending on how thick or thin you like your soup.

Serve with homemade croutons.

Hungarian Gulyas

Most Americans think of Goulash as a stew, when it is really a soup. It originated with shepherds, who would add whatever was available to them. Naturally, mutton was the meat most often used.

Susan Lillywhite
Harry T. Lillywhite & Son

3½ pounds stewing mutton (or beef), cut into ½" cubes
2 tablespoons oil (lard was traditionally used)
3 tablespoons butter
3 large onions, chopped
3 large garlic cloves, chopped
1 tablespoon sweet Hungarian paprika
2 quarts water
2 large green peppers, cut into strips
1 tablespoon salt
½ teaspoon pepper
1 teaspoon caraway seed
4 large ripe tomatoes, peeled, seeded and chopped, or 1 16-ounce can tomatoes with liquid
1 small red chili pepper, dried and crushed
2 medium potatoes, peeled and cut into eighths

Dumplings:
1 egg
3 tablespoons flour
Pinch of salt

Sour cream (optional, not traditional)

Servings: 8 to 10

In a soup pot over medium heat, sauté meat in oil until brown. Add butter. Melt. Then add onions and garlic and sauté for 5 minutes.
Stir in paprika, water, green peppers, salt, pepper, caraway seeds, tomatoes and chili peppers.

Cover. Bring to boil, then reduce heat and simmer for 2 hours.

Add potatoes and continue to simmer until fork tender.

Little Dumplings:

Mix egg with flour and salt. Scoop mixture into boiling soup ¼ teaspoon at a time just before serving. Cook for 2 or 3 more minutes.

Ladle into bowls and garnish with sour cream, if desired.

There is no substitute for real Hungarian paprika, found in most markets. Hot may be used in place of sweet, and the chili omitted.

Also, cabbage may be substituted for the green peppers, and bacon instead of the oil and butter. Older recipes called for a lot of fat.

Windmill on the Green — Water Mill

Broccoli Salad

A great summer salad!

Betsy Jo Broda

Salad:

4 cups broccoli flowers (tops), uncooked
8 to 10 strips bacon, cooked and crumbled
¼ cup golden raisins
¼ cup green onions, chopped

Dressing:

¾ cup mayonnaise
¼ cup sugar
2 tablespoons white vinegar

Servings: 6 to 8

Combine all ingredients for salad.

Mix all dressing ingredients together.

Add dressing to salad several hours before serving.

Oregon Blue Cheese Potato Salad

For the last 10 years, a gourmet group in Minneapolis (The Baker's Dozen) *has held a party to benefit the Minnesota Head Injury Association. Each year has a theme, and this recipe came from* "A Jazz Picnic on the Lake."

Ellen L. Breyer

¼ cup cider vinegar
2 tablespoons tarragon vinegar
2 teaspoons Dijon mustard
Salt and Pepper
⅔ cup olive oil
¼ cup shallots, minced
2 tablespoons fresh parsley, minced
4 pounds small new red potatoes, unpeeled
Lettuce leaves
1 bunch watercress or parsley
¼ cup Oregon or mild Blue Cheese, crumbled
½ cup whipping cream
12 slices cooked bacon, crumbled
3 tablespoons fresh chives, minced

Servings: 12 to 16

Mix vinegars, mustard, salt and pepper in a small bowl. Whisk in oil in a thin stream. Whisk in shallots and minced parsley. Set dressing aside.

Steam or boil potatoes until just tender. Cool slightly, then cut into ¼" slices. Place in a large bowl and add ½ cup dressing.

Line a large platter with lettuce leaves. Top with alternating rows of potatoes and watercress.

Whisk cheese and cream into remaining dressing. Spoon over potatoes. Top with bacon and chives.

Serve warm or at room temperature.

This recipe can be doubled, tripled, or increased to any size. We have served 250 people at one time!

Shrimp Salad

Any leftover dressing can be used for a crudité dip.

Barbara A. McEntee

1 pound large fresh shrimp
1 bay leaf
1 cup mayonnaise
1 cup sour cream
1 medium onion, chopped
1 bunch fresh dill, chopped
1 teaspoon Worcestershire sauce
2 tablespoons ketchup
2 dashes cayenne pepper
Lettuce
Tomatoes, sliced

Servings: 2 to 4

Boil water in a medium size pot. Add bay leaf and shrimp. Return to boil and simmer 2 to 3 minutes (don't overcook shrimp). Immerse shrimp in ice water to stop cooking – when cool, shell and devein.

Combine mayonnaise, sour cream, onion, dill, Worcestershire sauce, ketchup and cayenne pepper.

Toss shrimp in sauce.

Serve over lettuce. Garnish with slices of tomato.

Arborio Rice Salad

We serve this frequently in the summer. I vary the ingredients according to what is available. It is important to have color in the bowl. This salad great for a summer lunch buffet, accompanied by a green salad and veal tonnato.

Mrs. Alessandro di Montezemolo

All Fresh Ingredients:

Peas
Tomatoes
String Beans
Celery
Scallions
Sweet Pepper
Tomatoes
Cucumbers
Radishes
Basil, chopped
Dill, chopped
1 bag Arborio rice
Shrimp, small (optional)
Roasted pine nuts
Favorite vinaigrette dressing

Servings: 4 to 6

Barely cook the peas (some prefer them uncooked).

Peel, remove seeds and drain tomatoes. Chop remaining vegetables.

Just before serving, boil the rice. Be careful not to overcook.

Boil shrimp (do not overcook).

Toss rice and shrimp with chopped vegetables, nuts and herbs.

Add vinaigrette just before serving. Use more vinaigrette than usual.

Serve immediately.

Do not add vinaigrette to rice until just before serving, as rice will soak it up if it sits too long.

Oil-Free Wheatberry Salad

This fat–free salad is a favorite dish on our market table in Flavors *carry–out shop. It is crunchy, fresh tasting and very satisfying. It can be eaten at room temperature or heated up. Serve with roast or grilled chicken or as part of a vegetarian platter.*

Pamela Morgan
Flavors Catering

3 cups raw wheatberries (can be found in health food stores)
3 scallions, green and white parts, chopped finely
½ cup currants, reconstituted in hot water

Dressing:

Juice of 2 oranges
Zest of 1 orange
¼ cup soy sauce
2 tablespoons sugar
1 tablespoon Dijon mustard
Salt and pepper to taste

Servings: 10

Place wheatberries in salted boiling water. Return to a boil, then reduce to medium simmer for 45 minutes.

Drain and spread out on a sheet pan to cool.

Whisk together all dressing ingredients in a medium size bowl.

Add wheatberries, scallions and currants to dressing.

Toss to combine.

Wheatberries are the whole grain of wheat, after the chaff has been removed.

Roasted Fennel Summer Salad With Orange Cilantro Dressing

My Pantry Chef, Michael Pelosi, approached me with an idea for a summer salad. We kicked it back and forth until we came up with this recipe. We think it is perfect for the summer season, clean and fresh. I like this salad for three reasons: it is elegant to look at, easy to make, and great to eat!

Michael A. Cinanni
Executive Chef, The Post House Restaurant

Dressing:

½ cup orange juice
1 shallot, chopped
3 tablespoons cilantro, chopped
½ cup safflower or other light oil (not olive oil)
Zest from 1 large orange
Salt and pepper to taste

Yield: 1 cup

Salad:

Bulb of 1 fennel, sliced and roasted
1 head of red or green leaf lettuce, cut julienne style
1 head of radicchio cut julienne style, reserving 4 large outer leaves whole
1 large orange, peeled and segmented
Toasted pine nuts

Servings: 4

Dressing:

In a food processor or with an electric hand mixer, mix shallots and orange juice together. Add cilantro, then slowly add safflower oil.

Stop mixing. Add zest.

Salt and pepper to taste.

Salad:

Mix fennel, leaf lettuce and radicchio in a bowl. Toss with the dressing.

Place each of the reserved whole radicchio leaves on a plate.

Spoon equal amounts of tossed salad mixture into individual radicchio leaves.

Garnish with pine nuts and orange segments.

Lobster & Black Bean Salad

This is a traditional dish in the South. In particular, it is served to celebrate the New Year, and also to bring good luck.

Clamman Seafood Market

2 10-ounce cans black beans
1 pound lobster meat
4 medium celery stalks, diced
1 small red onion, diced
1 medium red pepper, diced
1 medium green pepper, diced

Dressing:

¼ cup olive oil
3 tablespoons lemon juice
2 tablespoons balsamic vinegar
¼ tablespoon oregano
¼ tablespoon basil
¼ tablespoon cayenne pepper
¼ tablespoon black pepper
1 garlic clove, puréed
2 scallions
6 lettuce leaves

Servings: 4

Mix beans, lobster and vegetables together in a medium bowl.

Mix all dressing ingredients together in a separate bowl. Stir well.

Add dressing to lobster mixture. Cover and refrigerate for several hours before serving.

Garnish with scallions and serve on lettuce leaves.

Maine Lobster & Apple Salad with Buttermilk Dressing

This dish is an adaptation of an American classic. The use of buttermilk acts as an interesting counterpoint to the sweetness of the lobster and apples.

Shawn Doty
Chef, Savanna's Restaurant

4 ounces mayonnaise
2 ounces buttermilk
2 lemons
Salt and pepper
2 lobster tails, cooked
1 apple, quartered and seeded, with skin on
2 endive, cut julienne style
5 ounces assorted lettuce greens
2 ounces salad oil
½ cup chervil, chopped
Paprika

Servings: 4

Combine mayonnaise and buttermilk in a mixing bowl. Stir briskly to smooth out sauce. Add lemon juice to taste. Adjust consistency of sauce by adding additional buttermilk. Adjust seasoning at this stage.

Slice lobster tails lengthwise. Each tail should be sliced 8 times for a total of 16 slices. Slice apple thinly into 24 equal slices.

In separate bowls, lightly coat both the endive and the lettuce greens with salad oil. Add a few drops of lemon juice over each and season lightly with salt and pepper.

Arrange endive in center of 4 plates and place lettuce greens around endive.

Thoroughly coat apple and lobster slices with buttermilk dressing and assemble on top of endive, alternating between apple slices and lobster slices. Continue to layer until all slices have been distributed evenly.

Sprinkle chervil over each plate. Finish by topping with a dash of paprika and serve immediately.

Stonehill Smoked Salmon Salad

We serve this easy to make salad on our farm in Milbrook. It is perfect for hot summer days when a minimum of preparation time is a blessing.

Wendy & Andrew Cardtner
Doubles Club

6 ounces smoked salmon, diced
1 dozen hard boiled eggs, chopped
1 small red onion, diced
2 celery stalks, chopped
3 tablespoons fresh dill, minced
1 cup (approx.) fresh mayonnaise
Sea salt and fresh pepper to taste

Servings: 4 to 6

In a ceramic mixing bowl, toss salmon, hard boiled eggs, onion, celery and dill.

Add mayonnaise so that it binds salad but does not become soupy. Add salt and pepper to taste.

Place in refrigerator for 2 to 3 hours. Remove ½ hour before serving.

Serve on thick slices of lightly toasted fresh bread.

Main Course Salad

Old friends from Paris came to visit us, but could only stay for lunch – and a light one at that. So Schmidt's (a local greengrocer) and Kathleen's Bake Shop took care of the ingredients, and I put together the salad in the morning. We were able to walk on the beach, talk over old times and then enjoy a leisurely lunch before they had to leave.

Nancy L. Rollins

4 boneless chicken breast halves
Juice of 1 lemon
½ cup walnuts, chopped
1 large head bibb lettuce
1 medium head radicchio
1 small bunch basil
1 small head frisée
1 bunch arugula
1 yellow pepper, julienned
1 red pepper, julienned
¼ cup pitted green olives, chopped
¼ cup pitted black olives, chopped
3 medium tomatoes, cut into wedges
¾ cup Parmesan cheese, freshly grated
1 cup feta cheese, crumbled

Servings: 4

Marinate chicken in lemon juice in a covered dish, overnight. Toast walnuts in cast iron skillet over low heat, about 10 minutes.

Wash, dry and tear leaves of all lettuces. In a large flat bowl, place in triangles of interesting colors – bibb, yellow peppers, green olives, radicchio, basil, tomatoes, black olives, frisée, arugula and red peppers. Keep fresh in refrigerator.

Sauté chicken in olive oil until brown and tender. Chop chicken.

Serve chicken, walnuts, Parmesan and feta in individual bowls so that your guests can add what they want to the main salad.

Toss main salad with a dressing of olive oil, balsamic vinegar, dry mustard, curry powder, salt and pepper, or your favorite vinaigrette dressing. Serve with French bread and apple nut cake for dessert.

Chicken Salad Supreme

This chicken salad recipe has been my salvation when one gets those calls during the summer weekends, "We just happen to be in the area. Can we stop by?" Our local farmstands have such a wonderful assortment of melons, which make for a functional, attractive way to serve any tasty combinations of salads. Use your imagination!

Grace Callanan

4 whole chicken breasts
Water
Salt and peppercorns
Celery tops
2 cups celery, diced
½ cup green pepper, diced

Dressing:

1 cup mayonnaise
½ cup sour cream
1 tablespoon lemon juice
4 cantaloupes, chilled
Pecans

Servings: 8

This salad can be made early in the day, then tossed immediately before serving.

Place chicken in Dutch oven and cover with water. Add salt (optional), peppercorns and celery tops. Cover and simmer until tender.

Cool slightly, then remove skin and bones. Cube meat.

Mix chicken, diced celery and green pepper. Chill.

Dressing:

Mix together mayonnaise, sour cream, lemon juice and salt (optional). Chill.

Cut cantaloupe in half. Remove seeds and drain. Cut thin slice off bottom so it will sit upright. Cut balls from melon with small scoop.

Toss chicken salad with dressing and some of the melon balls. Place salad into melon shells. Garnish with pecans.

Lisa's Fresno Salad

This is a very nice salad which can be served as an appetizer, because of the addition of goat cheese. One of my favorite Hamptons restaurants, Fresno *(now closed), used to make a salad, as a special, that I adored. Although I fail to duplicate its perfection, this salad satisfies my craving for the one that I remember, and it incorporates many of the same elements.*

Lisa Kleinow

1 bunch arugula
½ bunch watercress
4 thin slices red or Vidalia onion
10 shiitake mushrooms
1 yellow pepper
2 teaspoons red wine vinegar
1 teaspoon balsamic vinegar
1 teaspoon sugar
¼ cup extra virgin olive oil
4 ounces mild, firm goat cheese (montrachet or chèvre), crumbled

Servings: 4

Clean arugula and watercress, removing tough stems. Dry thoroughly. Combine greens with onions.

Grill mushrooms until charred and tender. Slice into strips.

Char yellow pepper on grill until skin blackens on all sides. Place blackened pepper in paper bag to steam for 10 minutes. Remove from bag, skin and remove seeds. Slice into strips.

In small bowl, mix vinegars and sugar together with a whisk. Slowly add olive oil and whisk until thickened. Adjust taste with additional sugar or vinegar if needed.

Combine mushrooms, peppers and crumbled goat cheese with salad greens. Add enough dressing to moisten.

Serve immediately.

Wild Rice Salad

My family and friends have eaten this salad often. The many requests for the recipe are an endorsement of the dish's appeal. Most often, I include it in a buffet table with various other salads.

Marion Rothenberg

4 cups water
1 cup wild rice
3 tablespoons dried apricots, minced
1/3 cup dried currants or cranberries
1/3 cup red onions, finely diced
1/3 cup scallions, sliced (whites only)
1 teaspoon orange juice
1 teaspoon wine vinegar
1 teaspoon orange zest
Salt and pepper to taste

Servings: 4 to 6

Rinse wild rice thoroughly in a strainer. Place water and rice in 3-quart saucepan and bring to boil. Reduce heat to a low boil and cover loosely. Simmer for 45 to 60 minutes, or until rice has puffed and most of liquid has been absorbed.

Remove from heat and fluff rice with fork. Cover tightly and let stand for 5 minutes.

Toss dried currants, red onion, apricots and scallions with rice.

Combine orange juice, vinegar, salt, pepper and orange zest. Add to rice mix.

Taste and adjust seasoning to your satisfaction.

Seafood Pasta Salad

This dish is perfect for a summer luncheon or supper, served with sliced tomatoes vinaigrette and crusty French or Italian bread.

Joyce Hartman
Rogers Memorial Library Volunteer

1 pound pasta (rigatoni or rotelli)

Cook pasta as directed. Rinse with cold water and drain. Set aside in large serving bowl.

Dressing:

1 cup fresh basil leaves, loosely packed
2 garlic cloves (or shallots)
¾ cup Parmesan cheese, grated
¾ cup olive oil
Salt and freshly ground black pepper

Put basil, garlic and cheese in food processor with steel blade. Process until chopped fine.

Add olive oil through feed tube while processing until mixture is emulsified.

1 pound or more cooked seafood (crab, shrimp, mussels, squid or any combination)
Scallions, chopped
1 red pepper, julienned
1 green pepper, julienned
Snow peas, small frozen peas or any salad type vegetable

Pour dressing over pasta and toss well, adding salt and pepper to taste. Add seafood and salad vegetables. Toss well. Refrigerate for 12 to 24 hours.

Serve at room temperature.

Servings: 8 to 10

The dressing on this pasta is really a variation of pesto sauce (without the pine nuts). I always double or triple the quantity and freeze it to have on hand for this and other dishes that require a pesto dressing.

Antipasto Salad

For many years, one of the traditions in Southampton has been the annual "Open House" on Christmas Eve at the home of the Hattrick family on Hill Street. Barbara Hattrick always offered a warm welcome and a table laden with wonderful foods. To feed the large crowd, this Antipasto Salad was a favorite. Be sure to use a large bowl. Outside refrigeration may be necessary. This recipe was taken from "Barb's Best," a wonderful cookbook collection lovingly compiled by family and friends.

The Hattrick Family

1 pound cauliflower, cut into florets
2 carrots, cut in 2" strips
2 celery stalks, cut in 2" strips
1 green pepper, cut in 2" strips
1 pimento, cut into strips
1 16-ounce jar green olives, pitted
¾ cup red wine vinegar
½ cup oil
2 tablespoons sugar
1 teaspoon salt
½ teaspoon oregano
¼ teaspoon pepper
¼ cup water

1 16-ounce can chick peas, drained
1 16-ounce can kidney beans, drained
1 can small black olives, drained
1 medium red onion, chopped
1 pound medium shrimp, cooked
1 pound mushrooms, sliced (small to medium, no stems)
1 pound salami, thinly sliced
1 pound pepperoni, thinly sliced
1 pound Swiss cheese, cut in strips

Place first group of ingredients in a frying pan. Bring to boil, stirring occasionally. Reduce heat and let simmer for 5 minutes. Cool.

Add chick peas, kidney beans, black olives and red onions. Refrigerate for 5 hours or more.

After chilling, add cooked shrimp, mushrooms, salami, pepperoni and Swiss cheese.

Toss and serve.

Servings: A crowd

Summer Chicken Salad

This recipe makes for a light, delicious summer lunch.

Jeffrey Bilhuber
Rogers Memorial Library Showhouse Designer

4½ to 5 pounds skinless and boneless chicken breasts, cooked
Salt and pepper
3 cups celery, thinly sliced
½ cup shallots, minced
1 cup scallions, thinly sliced
5 tablespoons fresh tarragon, chopped
1 cup mayonnaise
¾ cup heavy cream
3 tablespoons white wine vinegar
3 tablespoons Dijon mustard
1½ tablespoons Worcestershire sauce
1½ teaspoons Tabasco sauce

Servings: 8

Cut cooked chicken into 1" chunks. Sprinkle with ¾ teaspoon of salt and pepper. Chill thoroughly.

Combine celery, shallots, scallions and tarragon in large bowl. Toss well.

In separate bowl, whisk together until smooth, mayonnaise, heavy cream, vinegar, mustard, Worcestershire sauce, 1½ teaspoons salt, 1 teaspoon pepper and Tabasco sauce.

Add mayonnaise mixture to chicken and combine with vegetables. Toss.

Refrigerate overnight (important for proper blending of flavors).

Adjust seasoning to taste. It may be necessary to add more of the mayonnaise mixture when serving the chicken.

Serve with watercress salad, sliced ripe tomatoes and crusty French bread.

Grammy's Macaroni Salad

Juicy and delicious! Full of wonderful garden vegetables. This recipe was my paternal grandmother's, and no family picnic was ever complete without Grammy's macaroni salad. You could always find us in her picnic basket dipping into her big jar of macaroni salad. For at least two generations, you could usually find it at our family gatherings, a pleasant reminder of a loving grandma.

Lynn E. Phillips

1 16-ounce package elbow macaroni
½ cup cider vinegar
1 medium cucumber
2 medium onions
1 large green pepper
1 large celery stalk
5 medium tomatoes
½ cup sugar
1 cup mayonnaise
Salt and pepper

Servings: 6 to 8

Cook macaroni in salted water according to package directions. Drain. Pour into large bowl and pour ½ cup cider vinegar over macaroni. Stir well. Let stand for 2 hours, mixing occasionally.

Wash all vegetables, cut into chunks and grind all chunks through coarse blade of a food grinder. Or, mince by hand.

Mix vegetables with macaroni.

Combine sugar and mayonnaise. Salt and pepper to taste. Add mayonnaise mixture to macaroni and mix well.

Cover bowl. Chill in refrigerator before serving.

Cannellini & Shrimp Salad

I tasted a version of this dish in Milan, Italy in 1977. The taste was as superb then as it is now. The difference is that when I speak about bean dishes today, everyone listens. This recipe is from my book Cooking at Cooktique.

Silvia Lehrer
Food Editor, Dun's Papers

1 pound cannellini or Great Northern beans, soaked overnight in fresh cold water to cover
2 quarts water
4 to 6 fresh sage leaves, or ½ teaspoon dried sage leaf
2 whole garlic cloves, peeled
1 tablespoon olive oil
1 to 2 teaspoons coarse (kosher) salt

Vinaigrette:

2 cloves garlic, finely chopped
1 teaspoon grainy Dijon mustard
1½ tablespoons red wine vinegar
¼ cup flat-leaf Italian parsley, finely chopped
Pepper, freshly ground
¼ cup extra virgin olive oil

12 large shrimp, cooked and shelled

Servings: 10 to 12

Drain beans. Place in large saucepan with 2 quarts fresh, cold water, sage, garlic and oil. Bring to the edge of a boil over medium heat and skim off any scum that rises to the surface. Simmer for about 1 hour with cover ajar. Adjust heat as necessary to maintain a lazy surface bubble at all times. Cook beans just until tender. Do not overcook. Add salt when beans are cooked. Stir gently to mix.

Drain beans over a bowl. Transfer bean liquid to a smaller saucepan. Simmer briskly over medium-high heat and reduce to 1 cup or until a syrup.. Stir into beans and set aside.

Place chopped garlic, mustard, vinegar, parsley and pepper in a mixing bowl and stir to mix. Whisk in oil until thoroughly blended. Dress the beans. With a large rubber spatula, toss gently to mix, being careful not to break beans. Cut cooked shrimp into ½" pieces and add to beans. Taste to adjust seasoning if necessary. Can be made ahead to this point. Cover with plastic wrap and refrigerate for 1 or 2 days. Before serving, transfer to a serving dish, garnish with parsley sprigs and serve at room temperature.

Grilled Polenta & Arugula Salad

Polenta, made from corn meal, is a hearty dish, generally served warm in the fall and winter and usually accompanied with full-flavored mushrooms, game and rich meats. In this recipe, the polenta is made in advance and cooled before it is cut, then grilled as a garnish for the salad.

Silvia Lehrer
Food Editor - Dan's Papers

Polenta:

6½ to 7 cups of water
1 teaspoon coarse salt
1⅓ cups polenta

Salad:

2 large bunches arugula
Extra-virgin olive oil to dress greens
½ teaspoon coarse salt
Jalapeño pepper, cored, seeded and diced small
2 garlic cloves, finely chopped
¼ cup finely chopped flat-leaf Italian parsley

Servings: 6 to 8

Polenta:

Bring water to rolling boil. Add salt, adjust heat to a simmer, then let polenta slide into water. Stir with wooden spoon or spatula until thoroughly blended. Stir occasionally for 20 to 25 minutes, pushing any lumps that form against the side of pan. When polenta is thick and smooth, remove from heat.

With a large rubber spatula, scrape polenta into a 9" rectangular or round Pyrex dish. Cover with plastic wrap and refrigerate until firm. Can be made up to a day ahead, to this point.

Salad:

Arugula is generally very sandy. Wash leaves in salad spinner in several changes of water, then spin dry. Gently roll up in paper towels to absorb excess moisture. Refrigerate as necessary.

Put salt, jalapeño, garlic and parsley in a small dish and stir to mix. Leave at room temperature until ready to serve.

Preheat grill or turn broiler to highest setting. Cut polenta into squares or triangles and grill or broil for 1 to 2 minutes on each side. Meanwhile, dress arugula with enough olive oil just to coat leaves. Divide leaves onto 6 to 8 salad plates. Arrange polenta on bed of greens. Top with mixture of jalapeño, garlic and parsley.

Serve at once.

Parrish Art Museum

Farm Stand Pasta

A vegetarian's delight! When we first moved to Water Mill, I went wild with the fabulous farm stands and their fresh, fresh produce. I love spinach in any form, but nothing is as good as local fresh spinach – well worth the washing!

Betty A. Groden
Friends of the Rogers Memorial Library

1 pound pasta (your choice)
Salt and pepper
Olive oil
1 onion, sliced
2 garlic cloves, minced
8 to 12 mushrooms, sliced
2 pounds fresh spinach
4 ounces feta cheese, crumbled
Parmesan cheese (optional)

Servings: 4

Cook pasta "al dente."

While pasta is cooking, sauté onion and garlic in small amount of olive oil. Add sliced mushrooms near end of sautéing.

In separate pan, cook spinach quickly. Drain and mix with feta cheese.

Add sautéed onion, garlic and mushroom mixture to spinach.

Put pasta in serving dish. Add olive oil, salt and pepper to taste. Place spinach mixture on top. Add dash of grated Parmesan cheese.

Salsa di Noci
Genoese Walnut Sauce

This recipe is one of the classics of the cuisine of Genoa – so we cannot claim to have invented it! Walnut sauce falls into the category of "Grandma's Recipes." One modern alteration is the substitution of cream for milk. Like Genoa's most famous pasta dressing, pesto, *this is an uncooked sauce.*

Renato Galante
Owner, Balzarini's Restaurant

¾ cup walnuts, shelled
½ cup pignoli nuts
1 clove garlic, coarsely chopped
1 stem Italian parsley, coarsely chopped
3 or 4 tablespoons olive oil
6 ounces heavy cream
1 pound fettucine or gnocchi
Black pepper
Parmesan cheese, grated (optional)

Servings: 4

If you make your own pasta, this sauce is commonly used with "troffie" (another form of gnocchi), or with lasagne, which may be substituted for the fettucine.

Reserve 6 to 8 walnut pieces for garnish.

Remove as much as possible of skin from walnuts.

Toss pignoli over low heat (use teflon pan) until light brown.

Put walnuts, pignoli, garlic and parsley into food processor. Use pulse setting first. Add olive oil and process until finely ground. Remove to a bowl. Stir in cream until well mixed.

Cook and drain pasta.

Spoon walnut sauce onto pasta. Add freshly ground pepper at serving time. Garnish with reserved nuts. Pass grated cheese at the table.

Macaroni à la Caruso

This is a uniquely interesting and historical dish. My grandfather was a good friend of Enrico Caruso, who would frequently dine at his house. Of course, Caruso's taste in food included pasta. He also loved tons of garlic! My grandmother made up a pasta incorporating lots of garlic and great amounts of parsley (to counteract the smell) and, presto! – Macaroni à la Caruso. He adored it and we have been preparing it ever since.

Ronald A. Grimaldi
Rogers Memorial Library Showhouse Designer

Meat sauce (4 to 5 quarts)
¾ to 1 pound ground beef, sautéed
1 bunch Italian parsley
1 good-sized head of garlic
2 pounds perciatelli pasta
Romano cheese, grated

Servings: 10 to 12*

***Recipe can easily be halved**

Preheat oven to 350°.

Prepare your own meat sauce, adding sautéed ground beef.

Take leaves off the parsley stems. Discard large stems. Mince parsley in food processor. Put parsley in airtight plastic bag.

Mince garlic in food processor. Place garlic in airtight plastic bag. Refrigerate.

Cook perciatelli until "al dente." Do not overcook. Drain, then toss pasta with a little of the meat sauce to coat, and to keep it from sticking together.

Oil a large casserole, then coat bottom with a layer of meat sauce. Add pasta and a layer of sauce (not too much). Cover with a layer of parsley. Sprinkle on garlic and Romano cheese. Add remaining sauce and dot with butter. Bake for about 30 minutes, until hot throughout.

Penne with Fresh Tomato, Basil & Fresh Mozzarella

I like to serve this dish as a main course along with a salad of field greens dressed simply with fine olive oil, good quality red wine vinegar and a dash of balsamic vinegar for punch. Some warmed French baguettes will do very nicely, as well.

Gerald C. Tolomeo
Rogers Memorial Library Showhouse Designer

3 tablespoons fine olive oil
½ head garlic, thinly sliced
1 shallot, chopped
½ tablespoon red pepper flakes
2 to 3 cups plum or Jersey tomatoes, in season, chopped
2 tablespoons fresh basil, chopped
Salt
1 pound penne pasta
Fresh oregano, chopped (to taste)
1 pound fresh mozzarella, coarsely diced

Servings: 4 to 6

Heat olive oil in a very large sauté or sauce pan. Sauté garlic and shallot until mixture becomes a rich, blond color. Add red pepper flakes and sauté for a few seconds (not more, or they will turn bitter).

Add tomatoes and sauté for a few minutes on medium to high heat. Add basil and salt to taste. Cook covered over low heat for 15 minutes.

Meanwhile, cook pasta until it is just "al dente," then drain and add pasta to pan and toss with sauce mixture.

Transfer entire mixture to a very warm platter (not a bowl). Sprinkle with fresh mozzarella and fresh oregano to taste.

Serve with freshly grated Parmesan Reggiano cheese at the table.

Penne with Asparagus and Radicchio

My dear son grew up on good food. When he moved into his own apartment, he would often ask me how to cook different dishes. After a time, I realized that I was gathering quite a collection of pasta recipes, and so I began to write them down. Presently, there are about 80 of them, and my plan is to compile them into a book called "Pasta for Peter."

Marilyn D. Glass
Rogers Memorial Library Showhouse Designer

8 asparagus spears
½ box penne, or more
¼ cup extra virgin olive oil, or more
1 garlic clove, thinly sliced
8 to 10 leaves radicchio
Salt and freshly ground pepper
¼ cup fresh chopped Italian parsley
Grana cheese, freshly grated

Servings: 2

Steam asparagus until bright green, but tender. Run under cold water to stop the cooking. Drain and pat dry on paper towels. Cut into 1" pieces.

Cook the penne in salted boiling water until tender (al dente). Drain and set aside.

Heat 2 tablespoons olive oil until hot. Sauté garlic quickly. Do not burn.

Add asparagus to garlic and oil. Toss together. Add radicchio leaves. Keep shaking and tossing together over medium heat until radicchio softens. Do not overcook.

Add the penne, olive oil (about 2 tablespoons, or to taste), salt and pepper.

Add the parsley and grana cheese.

Serve immediately.

Scormato di Tagliatelle (Pasta Flan)

This dish was invented by our Italian housekeeper. She always made the pasta just before the meal, never in advance, and so full of eggs, she needed to boil it barely a moment. So skilled a cook was she that this recipe took her less than one hour to prepare. Obviously very rich, full of all the no-nos in modern diets. But it is a huge success at any lunch or dinner – good as a main dish or a first course. If a first course, then serve a very light main course..

Mrs. Alessandro di Montezemolo

1 pound home-made tagliatelle
4 tablespoons flour
½ pound butter
1 quart milk
½ pound Gruyère cheese, grated or cut into small pieces
4 tablespoons Parmesan cheese
4 eggs

Servings: 4 to 6

Tagliatelle can be bought at La Parmigiana restaurant in Southampton, or Agata-Valentina or Balducci in New York City.

Preheat oven to 450°.

Bring 2 gallons slightly salted water to a boil. Add pasta and cook for 2 minutes (must taste test as fresh pasta cooks quickly – do not overcook). Drain and set aside.

Combine flour and butter in a sauce-pan. Heat while adding milk, stirring constantly until thick. Turn heat to very low and add cheese and eggs, constantly stirring.

When smooth, pour ¼ of the sauce into a buttered, oven-proof dish. Add pasta and mix well. Pour remaining sauce over top. Bake until well browned, about 15 to 20 minutes. Serve instantly.

Fusilli with Herbs and Sun-dried Tomatoes

My husband and I first made this recipe for a beach party we had on Gin Lane for our daughter Sasha's second birthday. It brings back memories of making enough pasta for thirty children and forty adults on a hot sunny August day in Southampton. Now, whenever we need a festive, delicious pasta dish for a dinner party, we think of this one. It is easy to prepare and everyone seems to love it.

Christine Munn

8 ounces gemelli or fusilli pasta
2 ounces sun-dried tomatoes, thinly sliced
1 cup water
4 small leeks, trimmed, cleaned and cut into ¾" pieces, separated into white and green pieces
2 shallots, finely chopped
¼ teaspoon rosemary
1½ tablespoons fresh lemon juice
2 tablespoons virgin olive oil
½ teaspoons salt
Pepper, freshly ground
1 teaspoon fresh thyme
¼ cup dry white wine
¼ cup grated Parmesan cheese

Servings: 2

Cook pasta for only 2 minutes (pasta should be underdone). Add pasta to a casserole. Stir in tomatoes, water, ½ cup of white parts of leeks, shallots, rosemary, lemon juice, 1 tablespoon oil, ¼ teaspoon salt and some pepper.

Cover casserole and cook over low heat until all liquid has been absorbed (about 8 minutes).

In a large frying pan, add remaining oil and heat. Add remaining leeks, salt, pepper and thyme. Cook for 3 minutes, stirring constantly. Increase heat to high and cook for 1 more minute. Pour in wine and cook until liquid evaporates, about 4 minutes.

Add leek mixture to casserole and stir in cheese. Cover and let stand for 5 minutes before serving.

Pasta alla Vongole

In Italy, where this recipe originated, one can buy baby clams in the shell, but here I recommend using canned clams, as it it easier than steaming or chopping fresh ones.

Audrey Koehler
Rogers Memorial Library Showhouse Designer

¼ cup virgin olive oil
2 garlic cloves, finely chopped
¼ cup green, red or yellow peppers, chopped
1 10-ounce can baby clams
¼ cup green or black olives
2 tablespoons parsley, chopped
¼ teaspoon red pepper flakes
1 teaspoon dried oregano
Linguini, fusilli, spaghetti or bowties, as you prefer

Servings: 4

For variety, try actor Cliff Robertson's easy and very tasty clam sauce:

Sauté in hot olive oil 1 cup each chopped scallions, chopped celery, chopped pepper and 6 garlic cloves, minced. Add ½ cup Chablis and 1 can of your favorite clam sauce (red or white). Cook for 3 minutes. Serve over angel hair pasta.

You can add 1 cup half-and-half, cooking for 2 minutes to provide added richness.

Heat oil in a non-stick pan until hot. Add garlic and peppers. Cook until soft but not mushy.

Add clams, reserving ¼ cup of the liquid, and stir.

Add olives, parsley, pepper flakes and oregano. Stir well. Leave on low heat for 5 to 10 minutes until well blended. Add salt and pepper to taste.

Turn off heat. Hold up to 1 hour, if necessary.

Boil water for pasta of choice. Add enough for 4 servings. Cook until "al dente".

Reheat sauce gently. Do not allow it to boil. If more liquid is needed, add the reserved clam juice.

Serve over cooked pasta.

Linguini all'Amatriciana

I tasted this dish in Italy and asked about the recipe. After experimenting at home, I developed this version of a classic Italian dish.

John Bazuhill
The Driver's Seat Restaurant

8 ounces pancetta (Italian bacon) (Prosciutto ham may be substituted for the pancetta)
2 tablespoons olive oil
1 onion, coarsely chopped
1 26-ounce can tomatoes, chopped
½ teaspoon red pepper flakes
1 tablespoon sugar
Salt and pepper to taste
1 pound linguini, cooked
Parmesan cheese, grated

Servings: 4

Chop pancetta into small chunks. Sauté in olive oil over low heat until pancetta is crisp and most of the fat has been rendered. Remove pancetta with slotted spoon.

Add onion to rendered fat. Sauté for 5 minutes, stirring constantly. Add tomatoes and red pepper flakes. Simmer for 15 minutes.

Add sugar and pancetta to sauce. Simmer for 5 minutes.

Serve over linguini with Parmesan cheese.

Pasta & Clams in Spicy Tomato Sauce

This is a delicious dish, especially in the summer, when Long Island tomatoes are at their peak and local clams are succulent and bountiful!

Richard Schuster
Rogers Memorial Library Showhouse Landscape Designer

Sauce:

2 tablespoons onion, chopped
2½ garlic cloves, chopped
½ cup olive oil
2½ pounds tomatoes, seeded, peeled and chopped
1 tablespoon white wine vinegar
6 anchovy fillets (oil packed), drained and cut into 1" pieces
5 tablespoons capers, drained
½ pound black olives, drained, pitted and minced
3 tablespoons tomato paste
½ teaspoon red pepper flakes
Freshly ground black pepper

Clams:

½ cup olive oil
2½ garlic cloves, chopped
2½ dozen fresh Little Neck clams, in shells

1 pound spaghetti or linguini
20 Italian parsley leaves

Servings: 4

Sauce:

Sauté onions and garlic in olive oil until lightly brown, about 8 minutes.

In a large saucepan, combine onions and garlic, tomatoes, white wine vinegar, anchovies, capers, olives, tomato paste, red pepper flakes and 6 grinds of black pepper.

Simmer gently for 25 minutes, stirring occasionally.

Clams:

In a large skillet, heat olive oil. Add garlic and clams. Cover tightly, raising heat to high. Cook for 10 minutes, or until all clams are open.

Cook and drain pasta. Place in large bowl. Pour sauce on top. Add clams, toss well. Sprinkle with parsley leaves.

Fat-Free Pesto à la "Christiano"

I took an Italian cooking class some years ago. One of the recipes was for a pesto sauce authentically made with mascarpone cheese. We altered the recipe by substituting Philadelphia cream cheese. During the summer in Water Mill, I made the startling discovery that fat–free cream cheese worked equally well. It makes a creamy, sinfully rich but totally "guilt-free" sauce.

Michael Christiano
Rogers Memorial Library Showhouse Designer

8 ounces Philadelphia fat-free cream cheese
1 cup Italian parsley
1 cup basil
2 garlic cloves
1 cup fresh tomatoes, chopped

Purée cream cheese, parsley, basil and garlic in food processor. Add tomatoes.

1 pound farfalle or any cut pasta, cooked according to package directions

Add cream cheese mix to cooked pasta.

Parmesan cheese to taste, grated

Sprinkle with Parmesan cheese and pignoli nuts.

Milk (1%) if necessary to thin sauce

(If sauce is made ahead, keep at room temperature until ready to use).

½ cup toasted pignoli nuts (optional)

Servings: 4

Curried Rice

This is a delicious dish which I have been cooking for many years. It is wonderful with lamb, beef or grilled tuna. I love the contrasts between the hot curried rice, the cool sour cream, and the spicy chutney.

Ann B. Swint
Trustee, Rogers Memorial Library

2 to 3 tablespoons onion or shallot, finely chopped
¾ stick butter or 3 ounces vegetable oil
1 cup unwashed rice, preferably Texmati or other long grain rice
1½ cups unsalted chicken or beef broth, heated
1 teaspoon (or more) curry powder
¼ cup (or more) golden raisins

Sour cream
Chutney

Servings: 6 to 8

Preheat oven to 350°.

In a casserole dish, sauté onion or shallot in butter or oil until soft. Do not brown. Add rice and stir until grains are coated, and rice turns opaque.

Add heated broth. Stir. Add salt and pepper to taste. Add raisins and bring to boil, then cover and remove from flame.

Place in oven for 20 minutes, or place over flame tamer on top of stove over lowest flame for 20 to 25 minutes. Check oven after 20 minutes. Broth should be absorbed and rice grains should be separate.

Serve with sour cream and chutney.

Grandma's Red Rice

This recipe has been in my family for many years, and it has pleased many of our family and friends. My grandmother introduced it to my mother, and my mother to me. Through the years, only one change was made. Mrs. Dash Seasoning was added for those who like the taste.

Cornelia Sharpe Bregman

½ pound breakfast bacon
2 large onions, chopped
1 bell pepper, chopped (optional)
1 16 ounce can of tomatoes
½ cup water
1 teaspoon Mrs. Dash Seasoning
½ teaspoon salt
1 cup uncooked long grain white rice

Servings: 6

In a large skillet, cook bacon until crisp. Remove bacon from pan.

Sauté onions and peppers in drippings.

Put tomatoes in a blender with ½ cup of water. Purée to make 2 cups of sauce. Add purée to onion and pepper mixture. Add seasoning.

Add rice and stir well. Reduce heat and cover. Toss rice every 10 minutes. Leave cover on. Cook over low heat for 40 minutes or until rice is tender.

To serve: Crumble bacon and toss into rice.

Risotto alla Milanese

Excellent with "Ossobuco alla Milanese."

Teri Seidman
Rogers Memorial Library Showhouse Designer

1 quart meat broth
2 tablespoons diced beef marrow, pancetta or prosciutto
2 tablespoons shallots, finely chopped
5 tablespoons butter
2 tablespoons vegetable oil
2 cups raw Italian Arborio rice
1/3 teaspoon powdered saffron
Salt, if needed
Pepper, freshly ground
¼ cup Parmesan cheese, grated

Servings: 6

Heat broth to slow, steady simmer.

In a heavy-bottomed casserole, sauté beef marrow and shallots in 3 tablespoons butter and all the oil. Add rice when shallots become translucent and stir to coat. Sauté for a few minutes and add ½ cup hot broth. Add another ½ cup broth as the rice absorbs it, stirring frequently to prevent sticking.

After 15 minutes, add saffron. Continue adding broth, ½ cup at a time, until rice is done.

When rice is done (tender but al dente), taste for salt. Add 2 tablespoons butter and all the cheese and mix well.

Serve with Ossobuco (Page 83).

Adelaide's Rice and Cheese Casserole

This casserole, a Fourth of July tradition at the Corwin's West Neck summer cottage, is served with hamburgers and hot dogs. This recipe belonged to my great-grandmother, Adelaide Terry Corwin.

Dorothy Corwin

1 pound of rice
1 pound American processed cheese
2 tablespoons butter
1 small jar pimentos, cut in pieces
Pinch of mustard
4 eggs
Milk

Servings: 4 to 6

Preheat oven to 350°.

Boil rice. Let dry out in pan.

Add cheese to rice and stir until melted. Add butter, pimento and a pinch of mustard.

Beat eggs. Add milk to eggs until mixture reaches a thin consistency. Stir egg mixture into rice.

Turn into casserole dish and bake for 1 hour.

The Halsey Barn

Königsberger Klopse, or Meatballs Königsberg Style

When I was growing up in Germany, one of my family's favorite meals was Königsberger Klopse, named after the old Prussian capital and a well-known dish throughout Germany. We still enjoy its special flavor and it remains one of my family's favorite dishes.

Helga Dawn

¾ pound ground beef
¾ pound ground veal
1 egg
Salt and pepper to taste
3 slices white bread or 1 cup of unflavored breadcrumbs
1 onion, finely chopped and sautéed
3 anchovy fillets, chopped
3 cups beef broth
2 tablespoons butter
2 tablespoons flour
1 beaten egg yolk (optional)
1 small jar of capers
Lemon juice

Servings: 4 to 6

Combine meat, egg, salt and pepper. Add bread (soaked in milk and pressed out) or bread crumbs, sautéed onions and anchovies. Mix thoroughly, then form into medium size meat balls.

Bring beef broth to a boil. Add meatballs and cook in simmering broth for 10 to 15 minutes. Remove from broth and reserve the liquid.

Melt butter in a heavy skillet. Add flour and make a light roux. Add broth in steps to make a sauce thick enough to cover meatballs Add beaten egg yolk to the sauce and add capers (including liquid from jar) and lemon juice. Heat but do not boil.

Add meatballs, and season to taste.

Serve with mashed potatoes or rice.

Carbonnades de Boeuf

This recipe was given to me by a dear friend when I first arrived in New York. I never used it until I hosted a New Year's sit-down dinner for forty people here in the Hamptons four years ago. It was such a huge success that people continually request it!

Gary P. Crain
Rogers Memorial Library Showhouse Designer

3 pounds beef chuck (cut in 2" cubes)
¼ cup flour
8 tablespoons butter
¼ cup parsley, chopped
1 teaspoon thyme leaves
1 bay leaf, crumbled
2 tablespoons wine vinegar
2 cups (or more) beer
4 to 6 onions, sliced
1 teaspoon sugar
1 teaspoon salt
½ teaspoon pepper, freshly ground

Servings: 6 to 8

Best if cooked the day before and reheated 15 minutes to ½ hour before serving.

Dredge beef with flour. Sear in 4 tablespoons of butter until well browned on all sides.

Add parsley, thyme, bay leaf, salt, pepper, vinegar and beer, enough to cover.

Bring to boil. Reduce heat, cover and simmer for 1 hour, adding more beer if necessary.

Sauté sliced onions in remaining butter. Add sugar and cook until onions are slightly glazed.

Add onions to the beef and cook for 15 minutes or until beef is tender.

Serve with light salad greens and parsleyed egg noodles.

Small Swedish Meatballs

Every Scandinavian person learns about and eats little meatballs!

Pia Lindstrom
Movie and Theatre Critic

1 tablespoon onions, finely chopped
3 tablespoons or more of butter for frying, as needed
1/3 cup bread crumbs
1 cup water and cream mix (½ cup of each)
¾ pound ground beef
¼ pound ground pork
1 ¼ teaspoon salt
¼ teaspoon white pepper
½ teaspoon sugar
1 tablespoon butter

Servings: 4

Sauté onions in butter until brown.

Soak bread crumbs in water and cream mix. Add beef, pork, onions and seasonings to mix. Mix gently with hands (or spoon) until smooth. Shape into small balls (can use hands or small tablespoons dipped in cold water).

Fry in butter, shaking pan continuously to make balls round. Do not be discouraged if first ones fall apart. It takes a few minutes to get the hang of it.

Serve hot or cold with lingonberries as a smörgåsbord dish.

Can also be served in a dark gravy as a main course, but I prefer them without gravy.

Hamburgers in Green Sauce

Here is a foolproof recipe, never before published, which I invented many years ago (nearly fifty!) when I was married to a scientist, who finally refused to eat one more meal out of our Casserole Cookbook. No one, obviously, had ever heard of cholesterol in those days, and it's pleasant to report that both the ex-husband and myself remain in excellent health despite the excesses of our youth!

Shana Alexander
Author

1 pound ground round steak
3 cups parsley, chopped
2 cups scallions, chopped
3 tablespoons Worcestershire sauce
3 teaspoons A-1 sauce (optional)
Salt and pepper to taste
2 tablespoons butter or margarine
3 tablespoons brandy

Servings: 3

Preheat oven to 200°.

Divide meat into 3 thick ovals, shaped rather like baking potatoes. Heat an iron skillet until very hot. Sear meat on both sides, pressing ovals down into patties at least $^2/_3$" thick. Meat should cook as fast as possible: dark brown on outside, rare in middle.

Remove meat to warm serving platter and place in preheated oven.

Turn skillet down to low.

Add 1 tablespoon butter or margarine to pan drippings. Add parsley and scallions and stir rapidly. When vegetables begin to wilt, add Worcestershire sauce and, if desired, A-1 sauce. Stir rapidly.

Add salt and pepper to taste. Add butter or margarine. Stir rapidly to "finish" sauce. Add brandy. Stir.

Pour over warm hamburgers. Serve with rice or mashed potatoes.

Barbecued Veal Chops with Roasted Potatoes & Grilled Vegetables

This recipe is a real treat for meat-eaters, and a great way to cook local potatoes on the grill.

Brian Murphy – Parish-Hadley Associates
Rogers Memorial Library Showhouse Designer

1 garlic head
Rosemary to taste
Sage to taste
Thyme to taste
4 veal chops
Olive oil
2 pounds red potatoes
Salt and pepper to taste
2 medium zucchini
2 medium yellow squash
1 small eggplant

Servings: 4

Chop garlic and herbs together.

Place chops in shallow dish, drizzle with oil, sprinkle with the garlic and herb mixture and place in refrigerator.

Slice potatoes thin, place on a sheet of foil, drizzle with oil and herbs. Salt and pepper to taste. Wrap tightly in aluminum foil.

Slice vegetables and brush with olive oil, then put them aside.

Place potatoes in foil on grill for 15 minutes, then turn them over.

Place chops on grill for 7 minutes on each side. Place vegetables on grill.

Remove all from grill and serve immediately.

Ossobuco alla Milanese

I traveled to Bologna, Italy a few years ago and spent a week at Marcella Hazan's cooking school learning about the glories of Italian cuisine. One of my favorite recipes is "Ossobuco alla Milanese" (Braised Veal Shanks, Milan Style). Ossobuco means "bone with a hole."

Teri Seidman
Rogers Memorial Library Showhouse Designer

1 cup yellow onion, finely chopped
2/3 cup carrots, finely chopped
2/3 cup celery, finely chopped
¼ cup butter
1 teaspoon garlic, finely chopped
2 strips lemon peel
½ cup vegetable oil
2 shanks veal, sawed in 8 pieces about 2" long, each securely tied around its middle
¾ cup flour
1 cup dry white wine
1½ cups meat broth
1½ cups canned choppped Italian tomatoes, with juice
¼ teaspoon thyme
4 leaves fresh basil
2 bay leaves
2 or 3 sprigs parsley
Salt and freshly ground pepper, if needed

Servings: 6

Serve with Risotto recipe on Page 81.

Preheat oven to 350°. Select a heavy casserole with a snug lid, just large enough to hold veal pieces in a single layer. Put in onion, carrots, celery and butter.

Cook over medium heat until vegetables soften and wilt. Add garlic and lemon peel. Remove from heat.

Heat oil in skillet over medium-high heat. Coat the tied veal pieces with flour, shaking off excess. When oil is quite hot, brown veal on all sides. Stand pieces of veal side by side on top of vegetables in casserole.

Drain most of fat from skillet. Add wine and boil rapidly for about 3 minutes, scraping the pan. Pour over veal in casserole.

In same skillet, heat broth to simmer and pour into casserole. Add tomatoes in their juice, thyme, basil, bay leaves, parsley, pepper and salt (if salt is needed). Broth should just cover veal pieces – add more if needed.

Bring contents of casserole to a simmer on top of stove. Cover tightly and place in bottom rack of oven. Cook for 2 hours, turning and basting every 20 minutes. If sauce gets too thick, add up to 1/3 cup water. When done, they should be very tender and the sauce should be thick and creamy.

Stir-Fried Hoisin Pork

When our family moved to the Midwest, we missed the abundance of spicy ethnic foods found in the New York area. This easy-to-make dish helps satisfy our craving!

Gail Halsey Levine

4 tablespoons Hoisin sauce
4 tablespoons ketchup
2 teaspoons soy sauce
4 teaspoons rice vinegar
4 tablespoons water
2 medium garlic cloves, minced
½ teaspoon dried red pepper flakes
2 pork tenderloins (1½ pounds)
6 teaspoons vegetable oil, divided
2 large red peppers, thinly sliced
4 medium green onions, diced

Servings: 6

Combine Hoisin sauce, ketchup, soy sauce, rice vinegar, water, garlic cloves and red pepper flakes. Set aside.

Cut pork into ½" slices, then cut each slice into 3 chunks.

In a heavy skillet or wok, heat the oil, 2 teaspoons at a time, over medium to high heat. Add ½ of the pork and stir fry 1 to 2 minutes or until just cooked. Remove from pan.

Cook rest of pork with 2 teaspoons of oil. Remove from pan.

Heat remaining 2 teaspoons of oil and stir fry red peppers for 1 minute. Add green onions, pork and sauce to pan. Cook until thickened, about 1 to 2 minutes.

Serve with rice.

Pork Chops Stroganoff

I learned to braise pork chops as a bride. Over the years, I gradually added onions, carrots and mushrooms. A Hungarian friend suggested tossing in the noodles and sauce rather than cooking them as a side dish. The peas are for color and texture. My children requested the apple sauce. So it grew, until now it is a family favorite. My children, now grown, Charles, Jeffrey, and Cynthia Scarborough – yes, that Charles, better known as Chuck – still love it.

Estee Campbell
Retired Motion Picture Publicist

2 tablespoons butter or oil
4 center cut pork chops
Salt and pepper to taste
Garlic powder to taste
2 cups water
1 medium onion, sliced
4 carrots, sliced
½ cup mushrooms
½ package frozen peas
1 package noodles romanoff or stroganoff
Apple sauce to taste
Parmesan cheese, grated (optional)

Servings: 4

Melt butter or oil in a 12" skillet. Brown pork chops on one side. Season with salt, pepper and garlic powder. Turn chops over and brown slightly for 1 minute. Add 2 cups water, sliced onion and carrots. Cover and simmer for 30 minutes.

Add mushrooms and peas (check chops to make sure they are not sticking to pan). Simmer 10 minutes more.

Add noodles, working them gently into water. Sprinkle with Romanoff sauce powder (from noodle package). Add more salt, pepper and garlic powder if needed.

Cover and simmer for 20 minutes, adding small amount of water if needed. Watch for sauce to thicken into gravy.

When done, chops should be moist and tender, and all ingredients married in the thickened sauce.

Serve with apple sauce on the side and sprinkle with Parmesan cheese.

Pork Schnitzel

This sauce is great over rice or noodles, and with the pork cutlets, makes a tasty and filling meal.

Nannette Meyers

6 pork cutlets, ½" thick
¼ cup flour
Salt and pepper
1 egg
2 tablespoons milk
1 cup bread crumbs
1 teaspoon paprika
3 tablespoons shortening
¾ cup chicken broth
1 tablespoon flour
¼ teaspoon dill weed
½ cup sour cream

Servings: 6

Pound pork until thin.

Mix flour, salt and pepper together.

Mix eggs and milk together.

Mix bread crumbs and paprika together.

Coat cutlets with flour mixture. Dip into egg mixture, then into bread crumb mixture.

Cook in hot skillet with shortening. Remove to a warm oven.

Pour broth into skillet.

Blend flour, dill weed and sour cream. Add to broth. Cook until thickened.

Pour sauce over cutlets and serve immediately.

Braised Veal Chop with Dried Cherries & Rosemary

I developed this dish while I was the Executive Chef at "The Inn at Pound Ridge" *in Westchester. It was a favorite then and I hope it will become one at* 75 Main.

Victor J. McNulty
Executive Chef - 75 Main

1 8-ounce veal chop, frenched
Salt and fresh pepper to taste
1 ounce virgin olive oil
1 cup new baby potatoes, blanched
½ cup garlic cloves, roasted
½ cup shallots, roasted
½ cup cherry tomatoes
½ cup dried sour cherries
½ cup sherry vinegar
1 cup rich veal stock
1 bay leaf
2 sprigs rosemary
1 ounce butter
Assorted field greens (chard, mustard, beet rabe)

Servings: 1

Other dried fruits or root vegetables can be substituted according to taste or the season.

Preheat oven to 500°.

Place chop and olive oil in a very hot pan and season with salt and pepper. Sear on both sides until golden, then remove from pan.

Quickly add potatoes, garlic, shallots, tomatoes and cherries. Sauté until hot.

Deglaze pan with vinegar. Add stock, bay leaf, 1 sprig rosemary and veal. Bring to a boil, then place in oven for 15 to 20 minutes, or until done as desired.

Transfer pan from oven to stovetop and reduce liquid by one half, discarding bay leaf and rosemary. Swirl in butter and adjust seasoning.

Arrange greens around center of plate. Place chop in center and pour simmering "sauce" over all greens to wilt.

Garnish with fresh rosemary and serve.

Upper Crust Chicken

This recipe was given to me by my mom. It looks very pretty and especially nice on a buffet table. It has been served at many birthdays, christenings and pumpkin carving parties.

Melissa Donaldson

10 white bread slices (day-old Pepperidge Farm recommended)
2 cups cooked chicken (or leftover turkey), cubed
1 cup celery slices
2 cups (8 ounces) shredded cheddar
1 cup mayonnaise
2 eggs, slightly beaten
½ teaspoon salt
½ teaspoon poultry seasoning
1½ cups milk

Servings: 6

Preheat oven to 375°.

Trim crusts from bread - save for later.
Cut slices diagonally into ¼" strips.
Cut crusts into cubes.

Combine crust cubes, chicken and celery with 1¾ cup cheese. Mix well. Spoon into 11¾"x7½" buttered baking dish.

Arrange bread strips over chicken mixture.

Combine mayonnaise, egg and seasonings. Gradually add milk, mixing until blended. Pour over casserole, then sprinkle with remaining cheese. Cover, then refrigerate several hours or overnight.

Bake uncovered for 30 minutes, or until lightly browned.

Serve with cranberry sauce on the side.

Spiced Orange Chicken

My mother made this dish for us in the 1960's. I have adjusted the recipe so that the chicken is skinless and, with just a quick sauté, it is much lower in fat and calories than the way Mom made it. This is such a beautiful looking dish, and one of the quickest. Only one pan is used, so cleanup is easy. I never admit how easy it is to make!

Debra Owen

1 cup orange juice
1½ cups canned or frozen peaches
2 tablespoons brown sugar
1 teaspoon nutmeg
2 tablespoons vinegar
1 teaspoon sweet basil
1 garlic clove, minced
1 whole chicken, cut up and skinned (or, any combination of parts)
½ cup flour
Salt and pepper to taste
Olive oil or Canola oil for frying

Servings: 4

Preheat oven to 350°.

Combine orange juice and peaches, brown sugar, nutmeg, vinegar, basil and garlic.

Dredge chicken parts in flour. Brown in hot oil in an ovenproof dish. Set chicken aside and drain oil from pan, leaving brown bits in pan.

Place chicken back in pan, pour juice and peach mixture over all.

Cover and bake until tender – approximately 45 minutes to 1 hour.

Serve over rice.

Chicken Balsamic with Sun-Dried Tomatoes

This recipe is my adaptation of a wonderful entrée served at my sister's bridal shower at a favorite New Jersey restaurant.

Kim Manowitz

4 skinless and boneless chicken breasts, lightly pounded
Flour
Butter for sautéing
1 ounce clarified butter
1 ounce white wine
¼ teaspoon fresh garlic
1 ounce Balsamic vinegar
1 ounce chicken stock
Salt and pepper
½ dozen sun–dried tomatoes

Servings: 4

Dredge chicken in flour.

Lightly sauté in butter until golden brown. Remove from pan. Add clarified butter.

Add wine and garlic to pan. Simmer for a few minutes. Add vinegar and simmer for 5 more minutes.

Place chicken back in pan with juices. Add chicken stock, salt and pepper to taste and sun-dried tomatoes. Simmer for a few minutes until liquid thickens.

Serve immediately.

Chicken with Lemon

I found this recipe in "Cooking in Morocco" by the American Women's Association of Rabat. We lived there when my late husband, Angier Biddle Duke, was Ambassador to Morocco.

Robin Chandler Duke

1 3-pound chicken
1 onion, chopped
2 garlic cloves, minced
½ teaspoon turmeric
¼ teaspoon cumin
1 teaspoon salt
¼ teaspoon black pepper
¼ teaspoon saffron or, ½ teaspoon roumi (coloring)
4 tablespoons oil
2 tablespoons butter
1 tablespoon lemon juice
1½ cups water
2 lemons
10 preserved olives (purple)

Servings: 4

Cut up chicken. Mix onion and garlic together with the spices, salt, pepper and a little of the oil. Rub chicken pieces well with the mixture.

Let chicken marinate for 1 hour.

Heat oil and butter. Sauté chicken, turning pieces until all sides are golden. Add the lemon juice and water. Cover and cook over low heat for 1 hour. (You may add a little hot water if the chicken starts to stick.)

Cut lemons in halves or quarters. Add lemons and olives to the chicken. Cover and simmer for ten minutes before serving.

Cheesy Chicken Roll-ups

This recipe is perfect for a dinner party, as it is very easy to prepare and it can be made ahead of time.

Fred Thiele, Jr.
New York State Assemblyman - 2nd District

6 chicken cutlets
8 ounces cream cheese
1 tablespoon chives
1 tablespoon butter
6 slices bacon – uncooked

Servings: 6

Preheat oven to 400°.

Pound chicken cutlets to about ½" thickness.

Mix cream cheese with chives. Spread mixture evenly on each cutlet and dot each one with butter.

Roll each cutlet, then wrap one slice of bacon around each roll. Place rolls seam side down in baking pan.

Bake for about 40 minutes, until chicken is tender. Then broil about 5 minutes until bacon is crisp.

Chicken Breasts in Wine and Mushroom Sauce

This recipe is truly a variation on a culinary theme! In addition to chicken, it can just as easily be made with turkey. It is easy to make, delicious to eat, and can be served with either broccoli or string beans.

Monique V. Merrill

4 chicken breasts, skinless and boneless
1 large onion, sliced
1 cup sliced mushrooms
1 cup dry white wine
1 can Campbell's condensed cream of chicken soup
Salt and pepper to taste

Servings: 4

Preheat oven to 350°.

Wash and dry chicken breasts (salt and pepper them if you wish). Place chicken breasts side by side in a pyrex dish.

In a bowl, combine cream of mushroom soup and white wine (or, use red wine for a heartier flavor). Add mushrooms and onion to the mixture. Pour the mixture over the chicken so that it is well covered.

Bake for 20 to 25 minutes.

Serve over a bed of rice.

Chicken Asparagus Bake

My mother-in-law's housekeeper, originally from Blackstone, Virginia, taught me how to cook this. She never wrote any recipe down – she kept them all in her head! I had to watch carefully while she prepared it, in order to determine accurate measurements.

Ruth H. Cowith

5 tablespoons butter
5 tablespoons flour
1½ cups chicken broth
1 pound fresh mushrooms, cleaned and sliced
2 large chicken breasts, cooked and sliced
1 pound cooked asparagus
¼ cup soft bread crumbs
2 tablespoons parsley, finely chopped
2 tablespoons toasted almonds
2 tablespoons melted butter

Servings: 6

Preheat oven to 375°.

Melt butter, then blend in flour. Stir until bubbling. Add broth, cook until thickened. Add mushrooms.

Spread a bit of sauce in the bottom of a 10" x 6" casserole. Place chicken slices in casserole. Drizzle with ½ of the sauce and put asparagus on top. Pour on remaining sauce.

Combine bread crumbs, parsley, almonds and melted butter. Sprinkle on top.

Bake for 20 minutes.

Portuguese Chicken

Summers in Provincetown added "Portuguese Chicken" to my recipe collection (before I became a vegetarian!). This is the perfect recipe for guests. Preparing it in advance only adds to its flavor. It is a simple, but delicious meal.

Betty A. Gooden
Friends of the Rogers Memorial Library

2 large onions, sliced
2 large garlic cloves, minced
2 tablespoons butter or margarine
2 bay leaves
1 chicken bouillon cube
2 tablespoons white or cider vinegar
1½ cups chicken broth
1 large frying chicken, cut into small pieces
Salt and pepper

Servings: 4

Sauté onion and garlic in butter. Add bay leaves, bouillon cube and vinegar. Stir until well mixed. Add chicken broth (more broth may be added, if necessary).

Add chicken and simmer for about 1 hour or until very tender.

Remove bay leaves. Add salt and pepper to taste.

Serve on top of rice.

Chicken Scarpella ("Shoemaker Chicken")

As a former owner of several Long Island restaurants, a private chef and a world traveler, I am happy to recommend this dish as one of my absolute favorites!

Salvatore "Sonny" Columbo

Chicken:

Breasts ok

1 fryer chicken (cut into 8 pieces)
1 tablespoon salt
2 tablespoons pepper
1/3 cup olive oil
8 to 10 garlic cloves, peeled
1/3 cup virgin olive oil
1/3 cup Balsamic vinegar
1 cup Italian parsley, chopped, loosely packed

Potatoes:

Red potatoes, cut into chunks
Yellow onion, chopped
Virgin olive oil
Rosemary
Salt and pepper

Servings: 2

Chicken:

Salt and pepper chicken. Lightly brown chicken in 1/3 cup olive oil. Remove to warm plate.

Heat second portion of olive oil. Add garlic and brown slightly. Add chicken and vinegar.

Reduce heat to simmer. Cover pan and cook for 45 minutes. Add parsley to pan, stir and serve with potatoes and an arugula salad.

Potatoes:

Preheat oven to 350° to 400°.

Place potatoes into a baking pan. Drizzle olive oil on top. Stir. Sprinkle with rosemary, salt and pepper.

Bake for 45 minutes.

Serve with an arugula salad with red onion topped with Parmesan cheese, oil and vinegar.

Grilled Chicken & Vegetables

This recipe is incredibly adaptable. You can use chicken or flank steak or pork tenderloin or shrimp. I have cooked this in the backyard, on a portable grill at the beach and at roadside rest areas on a cross country trip. I combine everything in a plastic bag and refrigerate it in a cooler. It is quick and easy to prepare on a preheated grill.

Wendy Saffir
Bridgehampton Bed & Breakfast

1 tablespoon olive oil
1 tablespoon Balsamic vinegar
1 teaspoon dried oregano
2 chicken breasts, skinless and boneless, quartered
1 pound peppers – red, yellow and/or orange – seeded and quartered
1 large red onion, cut into 6 wedges

Servings: 2

Mix oil, vinegar and oregano in a plastic bag large enough to hold all remaining ingredients.

Add chicken, peppers and onion. Be sure all surfaces are coated with marinade.

Preheat broiler, stovetop grill or outdoor barbecue.. Broil or grill chicken until it is cooked through, turning as needed. It will take about 7 minutes.

Broil or grill vegetables until tender, about 10 minutes.

Slice vegetables and serve over chicken.

Poached Wild Duck or Wild Goose Breasts

Bill Bennett is an avid local hunter, bayman and a long-time Town Trustee. When we were first married and expecting our first child, the smell of cooking whole wild duck was difficult for me. Bill eliminated this problem when he cooked just the duck breast meat. Wild duck breast meat is very dark, but tangy and delicious.

Bill & Jackie Bennett

1 cup orange juice
¼ cup teriyaki sauce
1 cup water
1 envelope Golden seasoning
4 duck breasts, or 2 wild goose breasts
3 tablespoons olive oil
1 onion
3 celery stalks
1 green pepper, diced
Water or white wine

Servings: 4

Combine orange juice, teryaki sauce, water and Golden seasoning.

Marinate breasts overnight in refrigerator.

When ready to cook, discard marinade.. Cut breasts into thin slices.

Brown meat in olive oil with diced vegetables. Add enough liquid to cover. Poach for 20 minutes.

Serve over rice or noodles.

Wild fowl and game have been a part of Long Island's traditional foods since long before European settlers arrived in the 1600's. Our ponds, bays and marshes teem with water fowl of all kinds which are still sought after for their delicious flavor. Completely unlike the famed Long Island duckling, wild duck is more like beef in color and its complex taste might be compared to a very fine Chateaubriand.

Farm raised mallards, pheasant, quail and venison are beginning to appear in restaurants and specialty markets. Although not quite the same, they are still very good and well worth trying.

John Duck Jr.'s Long Island Duck with Apple Raisin Dressing

This recipe, dated 1900, originally came from John Duck's Restaurant *in Eastport. It is still a popular selection at* John Duck Jr.'s Restaurant *in Southampton. Potato pancakes and homemade applesauce go very well as side dishes.*

Gloria Westerhoff
John Duck Jr.'s Restaurant

Dressing:

12 slices bread, moistened with water
¼ cup seedless black raisins
1 cup apples (Granny Smith), peeled and sliced
1 tablespoon sugar
Salt to taste

1 4½ pound Long Island duck
Salt

Servings: 2

Preheat oven to 350°.

Mix together all ingredients for the dressing.

Remove end joints of wings from duck. Remove extra skin from neck. Rinse with water. Stuff with dressing. Rub skin with salt.

Place in baking pan, breast side up. Cook for 2 hours.

Drain fat from pan every ½ hour and add 1 cup water.

After cooking, refrigerate. For best results, serve the next day.

Take dish from refrigerator and bring to room temperature. Heat in hot oven at 475° to 500° or until crisp.

Drunken Duck in Bitter Orange

This recipe comes from a new, groovy cookbook, An Appetite for Passion, *written by my dear friend, Lisa Fine.*

Brett Nestler
Rogers Memorial Library Showhouse Designer

1 4 to 5 pound duck
Salt and fresh ground pepper to taste
4 teaspoons grated bitter orange peel (you may substitute 3 teaspoons standard orange peel plus 1 teaspoon lemon peel)
3 tablespoons fresh lime juice
2 dashes Worcestershire sauce
1 tablespoon Curaçao or any orange liqueur
6 tablespoons bitter orange marmalade (you may substitute standard orange marmalade)
2 tablespoons good-quality brandy
1 teaspoon ground cayenne pepper

Servings: 4

Preheat the oven to 450°.

Remove any excess fat from the duck's cavity and neck. Set aside the liver, neck and giblets for another use. Rinse duck, pat it dry, and pierce its skin all over with the tip of a knife. Rub it inside and out with salt and pepper.

Place the duck, breast side down, on a rack in a large roasting pan and roast for ½ hour. Reduce the heat to 275°, turn the duck over, and continue to roast for an additional 2 hours, or until the juices run clear when the thigh is pierced with a fork. (If the breast begins to get too brown before the bird is done, cover it with foil.)

Remove duck from roasting pan and allow it to rest for 10 to 15 minutes.

Discard excess fat from the pan juices and place the pan on the stove over medium heat. Add all the remaining ingredients and simmer for 2 to 3 minutes, stirring constantly, until the marmalade is melted and the ingredients are well blended.

Cut the duck into quarters, place on a platter, drizzle lightly with sauce, and pass the remaining sauce in a gravy boat.

Roast Wild Duck

The secret to cooking wild game is a hot oven, which helps to keep it from drying out. Wild game should never be overcooked. Pouring a bit of gin into the bird adds a distinctive flavor.

Michael & Ellen Irving

1 wild duck
¼ cup gin or apple juice
Salt and pepper
1 celery stalk
1 small apple, peeled and quartered
1 small onion, peeled and quartered
Bacon drippings

Servings: 2

Preheat oven to 450°.

Clean and pluck 1 wild duck.

Baste inside cavity with gin or apple juice, salt and pepper.

Break celery stalk in half and stuff into cavity, together with apple and onion.

Brush outside with bacon fat. This will help keep juices inside. Lightly salt and pepper outside.

Cook for 35 to 40 minutes. Remove from oven. Meat should have a pink or light brown color when carved.

Carve as you would a chicken. Serve with fresh beach plum jelly.

Doris Foster's Beach Plum Jelly

Cover beach plums with water. Bring to boil and simmer until fruit is soft. Strain juice through jelly bag all night. Measure juice and put into large kettle. Bring to boil. Stir in 1 cup sugar for each cup of juice. Boil rapidly until jelly stage is reached. Skim foam from jelly and pour into hot sterilized jars. Seal immediately with sterilized lids.

Wild Fowl Stew

My grandmother, Beryl Plaisted, used to make a simple version of this recipe when we would visit her during the winter in North Jay, Maine. As I recall, it always seemed to be below zero outside with two feet of snow on the ground at my grandparents' house. After snow-shoeing in the woods with my mother and grandfather, any warm, "stick-to-your-ribs" stew would be just what we needed to get rid of the chill. This rich winter stew was particularly memorable, bubbling away on her wood-burning stove.

Christopher H. Robbins
Robbins Wolfe Catering

1 duck breast, split, boneless, skin on but excess fat removed
1 pheasant breast, split, boneless, skin on but excess fat removed
1 chicken breast, split, boneless, excess fat removed
4 quail, boneless
2 ounces butter
2 cups pearl onions, peeled
3 garlic cloves, chopped
3 shallots, chopped
2 cups button mushrooms, quartered
1 cup wild mushrooms, sliced
2 ounces flour
8 ounces rich red wine (Cabernet Sauvignon)
3 cups strong chicken stock (or), duck/game stock if available
1 cup tomatoes, peeled, seeded and chopped
2 whole bay leaves
4 tablespoons fresh thyme, chopped
Salt & black pepper, freshly ground

Servings: 12 to 14

Season the duck breasts with salt and pepper. Place skin side down in a hot sauté pan and cook about 10 minutes, until well browned and most of the fat is cooked off. Turn over and cook until medium brown. Remove and set aside.

Cook pheasant, chicken and quail in the same manner.

Let all meats cool, then cut into 1" cubes, leaving skin on.

Remove all fat from pan. Add butter, onions, garlic, shallots and mushrooms. Sauté for about 7 minutes. Then add flour while stirring. Add wine and reduce by one-half.

Add chicken or game stock, tomatoes and bay leaf. Simmer about 20 minutes. Stir in poultry. Add thyme and season with salt and pepper.

Serve with wild rice or spoon into baked puff pastry shells.

Low-Fat Venison Steaks

A favorite entrée for fall dinner parties. I only use farm grown venison, which is extremely low in fat. A delicious but very healthy entrée.

Barbara Willis Hearst

Marinade:

2/3 cup dry red wine
1/3 cup balsamic vinegar
¼ cup olive oil
1 garlic clove, crushed
2 bay leaves
1 Spanish (or red) onion, sliced
Pinch of allspice
Sprigs of parsley, thyme and celery tops

4 low-fat venison steaks

Sauce:

1 clove garlic
2 medium onions, thinly sliced
½ pound mushrooms, sliced
¼ cup, plus 1 cup beef broth
¼ cup dry red wine
Salt and freshly ground pepper

Servings: 4

Marinade:

Combine all ingredients. Place 4 venison steaks in marinade and refrigerate for 24 hours. Turn steaks periodically.

Sauce:

Make sauce at same time you make the marinade.

Rub a teflon pan with garlic. Sauté onions in ¼ cup beef broth until limp. Add mushrooms. Cook until they release their liquid.

Add remaining broth and dry red wine. Gently simmer until reduced by half. Salt and pepper to taste. Refrigerate overnight.

Final preparations:

Grill venison steaks over a hot flame or in a ribbed cast iron skillet. Reheat sauce and serve over steaks.

Baked Bluefish

My husband, Bill Bennett, has been a Town Trustee for many years. He is also a local bayman. He and his family have found that this recipe adapts to almost any variety of local fish, and is very flexible. It works in a conventional oven, or on the grill.

Bill & Jackie Bennett

1 small bluefish fillet per serving
Mayonnaise (no-fat works well)
Thyme
Salt and pepper
Onion powder
Bread crumbs

Servings: 1

Preheat oven to 400°.

Spray a shallow oven pan with any cooking spray. Line the pan with the fish fillets.

Spread fillets with mayonnaise. Sprinkle with thyme, salt, pepper, onion powder and bread crumbs.

Bake for 10 minutes.

Fish can be baked in a covered barbecue grill if you have a cooking tray that fits on top of the grill grids. Just spray the tray with oil and lay the fillets on tray to cook. Do not turn fillets over. They will cook through without being turned. Use a spatula to lift them from grill tray to serving platter.

Surprise L'Homard – A recipe for those with limited cooking skills.

1 tin Maine lobster
½ pint sweet cream
2 drops Opium perfume
1 attractive escort (or husband)

With a fork, break up lobster meat and arrange in a dish. Pour cream into shallow bowl. Place both dishes on floor for the cat. Put perfume behind ears (yours, not the cat's). Meet escort, or husband, and take a taxi to your favorite restaurant!

Kristi Witker Coons
Author / Former Television Anchor

Fish with Chermoula

On my first visit to Morocco I was seduced by the food and the exotic aromas in the market. I discovered later that cilantro played a big part in both. This Moroccan version of fish and chips is sold on street corners, but chermoula is also combined with tomatoes to sauce whole fish while they bake.

Emelie Tolley
Author, "Cooking With Herbs"

Chermoula:

1 cup fresh cilantro leaves
1 cup fresh parsley
12 garlic cloves
1 teaspoon salt
Juice of 3 lemons or 6 to 8 tablespoons vinegar
2 to 3 tablespoons peanut oil
1 tablespoon paprika
1 tablespoon cumin, ground
Pinch of cayenne pepper
Flour for dredging
Vegetable oil for frying

3 pounds fish fillets (hake, sea bass, snapper, weakfish, shad, etc.)

Servings: 6

Place cilantro, parsley, garlic, salt, lemon juice or vinegar, and oil in a food processor or blender and purée. Stir in paprika, cumin and cayenne.

Cut fillets into 3" pieces and arrange them in a single layer in a shallow pan. Pour the chermoula over the fish and marinate for several hours.

Drain fish and dredge lightly in flour.

Heat vegetable oil to 375° in a deep fryer or deep skillet. When oil is proper temperature, cook fish pieces a few at a time until they are golden, about 6 to 8 minutes.

Norwegian Salmon in Puff Pastry

Norwegian salmon was a staple in my husband's family when he was growing up. Long ago, I adapted it to our family. While dining out in Key Largo, Florida, we ordered salmon in pastry and loved it. I have recreated the recipe to the best of my ability.

Dianne Skilbred

Salmon fillets, thickly cut, outer skin removed, ½ pound per person
Puff pastry
1 lemon
2 teaspoons butter or margarine
1 egg, beaten with 2 tablespoons of water
Fresh dill

Servings: Varies according to the number of fillets used

Preheat oven to 350°.

Prepare puff pastry according to package directions. Roll out to desired thickness.

Arrange salmon onto middle of pastry. Top with 1 to 2 teaspoons butter or margarine and juice of 1 lemon.

Fold pastry over salmon. Decorate with additional pastry if desired.

Brush top with egg wash.

Bake for 20 minutes, or until top is golden brown.

Garnish with fresh dill.

Serve with boiled, red new potatoes and a mixed green salad. A sauce of melted butter and light cream may be served with the fish.

Cold Summer Salmon with Lemon Mustard Sorbet & Wild Rice

One very hot and sticky summer Hamptons evening I was with a group of friends in the kitchen. The dinner menu was the topic of conversation. The decision was unanimous – everyone wanted something cold, refreshing and light. I had made my own sorbet previously, but never as a savory. Thinking that this would be a wonderful accompaniment for cold fish, I came up with this recipe. The verdict was unanimous — delicious! Enjoy!

Eric D. W. Cohler
Rogers Memorial Library Showhouse Designer

2 cups water
1 cup wild rice
Pinch of salt
½ cup golden raisins
2 tablespoons olive oil
2 teaspoons white wine vinegar
2 tablespoons lemon juice
4 tablespoons scallions, thinly sliced
4 tablespoons pignoli nuts, toasted
1 cup asparagus tips
4 tablespoons Dijon mustard
4 tablespoons honey mustard
½ teaspoon fresh dill, chopped
½ teaspoon lemon juice
2 lemons
8 ice cubes

4 poached salmon fillets

Servings: 4

Combine rice, water and pinch of salt. Bring to boil. Simmer for 45 to 60 minutes. Strain and set aside.

In a small saucepan, cover raisins with water. Bring to boil, then reduce heat and simmer for 10 minutes. Set aside.

In a small bowl, whisk olive oil into vinegar and toss with rice.

Add scallions, toasted pignoli nuts, strained raisins and asparagus tips. Toss gently.

In a food processor, combine mustards, dill and lemon juice. Add ice cubes and mix until ice dissolves into a grainy consistency.

Cut lemons in half. Scoop out flesh and discard. Place ¼ of lemon mustard sorbet mixture into each lemon cup.

Refrigerate lemons for no more than 15 minutes. Do not let harden into a solid mass. Sorbet should be grainy but not slushy.

Serve with poached salmon fillets and rice salad.

Enchilada de Langosta
Lobster Creole Cuban Style

My first encounter with this dish was in 1970 at a dinner party in Miami given by my then mother-in-law, a Hedy Lamarr look-alike with an Auntie Mame personality in Spanish. Quite a combination! Her parties were always exciting, and reminiscent of the good times in sunny Havana.

Eve E. Molyneux
Board Member - A.R.T.

¼ cup olive oil
3 garlic cloves, finely chopped
1 medium onion, diced
1 green pepper, seeded and chopped
1 jalapeño pepper, seeded and finely chopped
2 bay leaves, crushed
1 teaspoon dried oregano
2 tablespoons red wine vinegar
½ cup dry white wine
1 8-ounce can tomato sauce
1 teaspoon salt, to taste
¼ teaspoon black pepper
2 1¼ to 1½ pounds lobsters, cooked*

***1½ to 2 pounds large shrimp, uncooked, shelled and deveined, can be substituted**

Servings: 4 to 6

In a Dutch oven or large frying pan, heat olive oil. Add garlic, onion, green pepper and jalapeño pepper. Sauté for 3 to 4 minutes.

Add bay leaves, oregano, vinegar and dry white wine. Cook for 1 minute.

Add tomato sauce, salt and pepper. Simmer for 6 to 8 minutes, stirring frequently.

Meanwhile, cut lobster into 2" pieces, crack the claws and add to sauce. Cook an additional 2 to 3 minutes or until heated through.

Serve with cooked white rice.

Tuna Paprika

The original recipe for this dish came from one of the many tea rooms, run by genteel southern ladies, that once dotted the area of Lexington and Madison Avenues in the 1950's and 1960's. If memory serves me correctly, this luncheon, along with hot popovers and endless cups of coffee or tea was a Special at $1.25!

George Lawrence

1 garlic clove
1 medium onion
½ green pepper, cored
½ red pepper, cored
2 ribs celery
3 tablespoons butter or margarine
2 cans tuna (oil or water pack)
2 tablespoons sweet paprika
1 pint sour cream (low-fat works fine)
2 tablespoons sherry (optional)

Servings: 4

Mince garlic, onion, peppers and celery together. Melt butter. Sauté vegetables about 5 minutes on low heat. Do not brown.

Break up tuna. Drain water (if oil pack, do not drain oil). Add to vegetables.

Stir paprika into sour cream thoroughly and add to mixture. Heat but do not boil.

Add sherry just before serving.

Serve with green spinach noodles, chow mein noodles or cooked brown rice.

A salad of shredded green leaf lettuce, very thinly sliced orange (navel oranges work best), and red onion with a vinaigrette dressing is a good side dish.

Japanese Marinated Fillet of Tuna

This recipe is special to me because my good friends supply me with fresh tuna from our local waters off the shores of the Hamptons.

Christine Meszkat

Marinade:

2 cups teriyaki sauce
½ cup dry sherry
4 tablespoons ginger, finely chopped
½ cup scallions, chopped
2 garlic cloves, peeled and minced
½ teaspoon cayenne pepper
2 teaspoons freshly ground pepper
½ cup lemon juice

Tuna:

4 3" x 3" x 2" cubes of fresh tuna, 6 ounces each
5 teaspoons olive oil
10 cups fresh greens, washed and stemmed (spinach, Swiss chard, dandelions, or a mixture)
¼ cup water
⅛ teaspoon salt
Freshly ground pepper to taste
¼ cup Japanese pickled ginger pieces

Servings: 4

Combine marinade ingredients in a medium size bowl. Add tuna and refrigerate for 2 to 3 hours.

30 minutes before cooking, remove from refrigerator and bring to room temperature. Preheat a grill or broiler.

In a large, non-stick skillet, heat 2 teaspoons olive oil. Add greens and cook until wilted. Add water, salt and pepper. Cook just until greens are tender. set aside and keep warm.

Drain tuna steaks and pat dry. Brush with remaining olive oil. Grill or broil until charred on the outside but still pink in the center, about 1 to 2 minutes on each side.

Divide greens among 4 plates. Place a piece of tuna over the greens. Top with some of the pickled ginger and serve immediately.

Mint Tuna

I'd rather eat pasta, but tuna is a concession to my waistline. I spotted the idea of using mint in an outdoor grilling book some years ago; the rest is my concoction.

Ken Auletta

Marinade:

½ cup soy sauce
¼ cup olive oil

4 ¾" thick tuna steaks
Salt and pepper to taste
2 garlic cloves, crushed (optional)
Fresh mint, chopped

Servings: 4

Combine soy sauce and olive oil in a shallow dish. Marinate tuna steaks for at least 4 hours.

Sprinkle salt and pepper on the tuna steaks. Rub on garlic. Cover steaks with lots of mint (don't worry, it won't taste like mint).

Heat charcoal grill and brush grill with olive oil.

Cook steaks on grill, brushing with marinade.

Serve with fresh Long Island white corn and tomatoes with basil and a dressing of mustard, vinegar and good olive oil.

For variety, try Laurie A. Meyer's marinade.

Combine in a jar: ½ cup vegetable oil, 2 tablespoons soy sauce, 2 tablespoons lemon juice, 1 tablespoon Dijon mustard and 1 garlic clove, minced. Cover and shake well. Place marinade and fish steaks in plastic bag. Refrigerate 30 to 60 minutes, or longer if desired.

Peppered Tuna Steak with Roasted Tomato Coulis

When we at Robbins–Wolfe have a moment to get together, this is a dish we enjoy preparing and consuming. The taste of this dish is further enhanced by the freshness of each ingredient.

Charles Bucculeri
Sous Chef - Robbins Wolfe Catering

Tomato Coulis:

2 ripe local tomatoes
1 tablespoon extra virgin olive oil
2 tablespoons fresh thyme
Kosher salt to taste
3 whole garlic cloves

Peppered Tuna Steaks:

4 6-ounce tuna steaks, 1" thick
1 tablespoon extra virgin olive oil
½ ounce cracked black peppercorns
½ ounce cracked pink peppercorns
Salt and pepper to taste

Servings: 4

Tomato Coulis:

Preheat oven to 300°.

Core tomatoes. Season with olive oil, thyme, Kosher salt and garlic. Slowly roast until tomato is very soft, about 20 to 25 minutes.

Place in food processor, including all juices. Purée until smooth. Place in sauté pan and reduce to desired consistency, about 3 to 5 minutes. Season with salt and pepper if needed.

Peppered Tuna Steaks:

Brush tuna steaks with olive oil. Season generously with cracked peppercorns.

Cook on grill until medium rare, about 1 minute on each side.

Serve on bed of roasted tomato coulis with fresh asparagus or green beans and couscous.

Scallop Casserole

This is a favorite recipe, used frequently in the years when the scallop harvest from the local bays is bountiful.

Mary Welker
Rogers Memorial Library Trustee

1½ pounds Peconic Bay scallops
½ package vermicelli (7 ounces)
⅓ cup margarine
⅓ cup all-purpose flour
⅔ cup chicken broth
⅔ cup cream
¾ cup Swiss cheese, shredded
2½ tablespoons dry sherry
⅛ teaspoon ground white pepper
2 tablespoons Parmesan cheese, grated
2 tablespoons slivered almonds
Fresh parsley to garnish

Servings: 6

Preheat oven to 350°.

Cook vermicelli according to package directions. Drain well and set aside.

Melt margarine in heavy saucepan over low heat. Add flour, stirring until smooth. Cook 1 minute, stirring continously. Gradually add broth and cream. Cook over medium heat, stirring constantly until mixture is thickened and bubbling.

Add Swiss cheese, sherry and pepper, stirring until cheese melts. Remove from heat. Add scallops and vermicelli. Stir gently.

Spoon mixture into a Pam sprayed 2 quart casserole. Sprinkle with Parmesan cheese and almonds. Bake uncovered for 25 minutes. Broil 6" from heat for 6 minutes or until lightly browned.

Scallops & Mushrooms

I have been using this recipe for almost forty years. It was given to me by Dr. Dave Edwards from East Hampton. It is delicious. Now that "our" scallops are returning, it can be used again!

Laurel Linton Maginsky

2 tablespoons butter
4 tablespoons onion, chopped
2 tablespoons flour
1 cup cream
¼ cup liquid, drained from scallops
Salt and pepper
Dash of cayenne pepper
1 pound Peconic Bay scallops
1 cup fresh mushrooms, sliced

Servings: 4

Preheat oven to 350°.

Melt butter. Add onion. Sauté for 3 minutes. Blend in flour. Gradually add cream and scallop liquid, stirring until smooth. Add salt, pepper and cayenne pepper.

Add scallops and mushrooms.

Turn mixture into buttered baking dish and bake for 30 minutes.

To take advantage of the abundance of scallops, freeze them using Irene Muller's recipe.

Clean and wash scallops. Dip individually into well beaten egg, then into bread crumbs. Coat well. Place each breaded scallop on a tray lined with wax paper. Place tray in freezer. When frozen, pack into freezer bags. Keeps up to 4 months. Use as needed for broiling or sautéing.

Scallops Meridionale

This is another favorite recipe of my father, William K. Laughlin (see Page 27).

Linda Hackett
Photographer

½ pound butter
¼ cup dry white wine
1 tablespoon shallots, chopped
1 tablespoon parsley, chopped
2½ pints bay scallops
Salt and pepper
Fine bread crumbs

Servings: 6

Preheat broiler.

Knead butter in a small bowl until soft. Work in wine, shallots and parsley while still kneading.

Spread scallops in a shallow, oven-proof serving dish which has been well-buttered. Season with salt and pepper, sprinkle with bread crumbs and dot generously with prepared butter mixture.

Broil about 2" from the flame for about 5 minutes or until golden brown.

Shrimp & Scallops Supreme

Our guests love this recipe. We serve it after a salad made with romaine, radicchio, Chinese cabbage and roasted walnuts with a citrus dressing. A great white wine completes the meal. Enjoy!

Eugénia Au Kim
Rogers Memorial Library Showhouse Designer

4 to 5 tablespoons olive oil
Hot pepper flakes to taste
1 pound shrimp
¾ teaspoon bay leaves, crushed
1 pound scallops
1 garlic clove
½ onion, diced
½ teaspoon thyme
Zest of orange peel
4 to 6 large tomatoes
Fresh ground pepper
1 teaspoon Kosher salt
½ teaspoon sugar (optional)
1 box farfelle
Cilantro to garnish

Servings: 6

Heat 1 tablespoon olive oil with some hot pepper flakes in frying pan. Add shrimps with shells on (the Chinese say that the shrimps do not get tough if you keep the shells on, and they are sweeter). Using medium high heat, sauté the shrimps.

Remove shrimps from pan and put aside on a platter.

Heat another tablespoon of olive oil. Add bay leaves, then scallops. Pan sear scallops. Do not overcook.

Remove scallops and put on platter.

Sauté garlic in 2 more tablespoons olive oil. Add onion and sauté until limp and crystal in texture. Add thyme and cut-up tomatoes. Simmer for about 15 minutes. Add salt (and sugar if tomatoes are not sweet) while simmering. Add zest of orange peel.

Add the shrimp and scallops to the sauce for about 5 minutes.

Cook farfelle. Place drained farfelle on a platter. Ladle shrimp and scallops sauce over farfelle.

Place a small bunch of cilantro on top which adds a wonderful tang to the flavor of the meal.

Shrimp Tempura

This recipe for deep-fried shrimp has been very successful and appreciated by many guests. It can also be served as an hors d'oeuvre during cocktails.

Mrs. Hirotake Suzuki (Junko Ohtsu)
Concert Violinist

2 dozen large shrimp
3 inches daikon (white Japanese radish)
1 inch ginger root
1 cup water
¼ cup soy sauce
¼ cup mirin (sweet rice wine)
2 tablespoons dried Bonito flakes
1 large egg
½ cup ice water
⅔ cup all-purpose flour
Canola or corn oil for deep frying
Drops of aromatic sesame oil

Servings: 4

Remove shells from shrimp, keeping tail and last segment intact. Cut tip of tail to drain water. Devein and wash. Slit across belly and bend backward to break tight muscles to help keep shrimp from curling.

Grate radish and ginger root.

Combine water, soy sauce, mirin and bonito in small saucepan. Simmer for 3 minutes. Strain sauce and divide into 4 small bowls.

In a bowl, beat egg, then pour in ice water and mix. Sift flour over liquid. Mix slightly. There should be plenty of lumps remaining.

Pour oil (2" deep) in a wok or deep fryer. Heat to 350°. Test temperature with drop of batter. It should sink slightly, then quickly rise and puff on the surface.

Dip shrimp in batter by holding tail and placing it carefully in oil.

Fry only 3 or 4 shrimp at a time. Turn once or twice. Let cook 1 to 1½ minutes until batter is golden and crisp. Drain on racks.

Mix small portion of grated radish and ginger into dipping sauce as desired.

Serve immediately.

Shrimp Creole

My mom discovered this delicious shrimp creole recipe in The New York Times in the early 1950's. It has been served at dinner parties at home, and is the number one birthday dinner requested by three out of four of my children!

Joanne Pierson
Rogers Memorial Library Staff

½ cup butter or margarine
2 tablespoons flour
2 garlic cloves, minced
2 onions, sliced
½ green pepper, thinly sliced
1 can tomatoes (2 1/2 cups)
1 box frozen/canned okra, drained
1 6-ounce can tomato paste
3 vegetable bouillon cubes
4 teaspoons Worcestershire sauce
1/8 teaspoon ground cloves
Pinch of dried basil
½ teaspoon chili powder
Salt to taste
¼ teaspoon pepper
1 bay leaf
3 cups water
1 pound shelled raw shrimp

3 cups warm cooked rice
¼ cup snipped parsley

Servings: 8

Early in day: In dutch oven or heavy kettle, melt butter. Stir in flour and cook over low heat until brown. Add garlic, onions and green pepper. Cook slowly until tender. Add rest of ingredients except shrimp, rice and parsley. Simmer uncovered 45 minutes. Cool, then refrigerate.

To serve: Heat tomato mixture over medium heat until just boiling. Add shrimp. Simmer covered for five minutes or until shrimp are pink.

Serve creole in shallow plate.

Combine rice and parsley, and serve on the side.

Note: Best if cooked a day ahead and refrigerated, to allow time for the herbs and spices to combine.

Meadow Club Crabcakes

This recipe comes from my favorite place to visit, The Beekman Arms Restaurant *in Rhinebeck, New York. It is the longest continously run inn in America. These crabcakes serve equally well as an hors d'oeuvre, a first course or a main course, depending on their size. A "spicy" jalapeño tartar sauce can be served with the crabcakes.*

Chef Ronald Holthaus
The Meadow Club of Southampton

3 tablespoons butter
2 tablespoons onion, minced
¼ tablespoon garlic, minced
¼ cup green pepper, minced
¼ cup red pepper, minced
1 tablespoon Coleman dry mustard
1 teaspoon cayenne pepper
5 tablespoons all-purpose flour
1½ cups cream
1½ teaspoons fresh oregano
1½ teaspoons fresh thyme
3 tablespoons Gulden's spicy mustard
4 egg yolks
3 pounds picked crabmeat (jumbo lumps preferred)
Fresh lemon juice
Bread crumbs
Eggs and milk for an egg wash

Servings: Makes 12 to 14 crabcakes

Sauté onions, garlic and peppers in butter until transparent. Add dry mustard and cayenne pepper. Cook for 1 more minute.

Add flour to make roux. Gradually add cream. Cook over medium heat until cream comes to boil. Add herbs, Gulden's mustard and egg yolks. Mix well. Cool.

Pick over crab meat. Add to mix. Add fresh lemon juice to taste (just a hint, do not overpower).

Add bread crumbs to bind mixture so you can form into patties. Refrigerate until cold.

Shape into desired size. Dip into egg wash mix, then roll in additional bread crumbs. Shake off excess, then refrigerate or freeze until ready to cook.

Deep fry, or pan fry until golden brown.

Clams South Side

This is a traditional favorite, served for lunch during the summer.
The Bathing Corporation of Southampton

4 dozen large clams (2 quarts), in juice
4 celery stalks
1 onion, chopped
¼ pound butter
⅓ cup flour
1 pint cream
Juice of ½ lemon
Black pepper
Tabasco sauce
Bread crumbs
Parmesan cheese, grated
Paprika
Butter

Servings: 8

Preheat oven to 350°.

Put clams, celery and onion into a food processor until puréed evenly. Place mixture in saucepan with clam juice until sauce is reduced, about 40 minutes.

In another saucepan, make a cream sauce by melting the butter, then stirring in the flour slowly. Cook for a few minutes, then add cream while stirring constantly. Boil for a few minutes, until thickened.

Add sauce to clam mixture. Add seasonings.

Place clam mixture into individual ramekins. Sprinkle with bread crumbs, Parmesan cheese, paprika and a dot of butter.

Bake until bubbly. Then place briefly under broiler to brown top.

Minnie's Clam Pie

This recipe came to me long ago from my mother-in-law Mrs. Frank Corwith's cook, who was with her for forty-five years. I prefer putting the casserole in a hot oven until bubbling hot, before topping with pie crust.

Ruth H. Corwith

3 dozen chowder clams
2 large carrots
1 large onion
4 potatoes
4 tablespoons margarine
4 tablespoons pastry flour
Liquid from clams after steaming
1 pie crust

Servings: 6

Preheat oven to 400°.

Add 2 cups water to clams and steam open. Reserve liquid. Refrigerate clams until chilled.

Put clams in food processor and chop coarsely.

Coarsely chop carrots, onions, and potatoes. Cook vegetables in water until tender.

Mix vegetables with clams and spread mixture in buttered 9" x 11" baking dish.

In a saucepan, melt the margarine. Add flour slowly. Stir while cooking. Slowly add clam liquid. Cook while stirring until slightly thickened. Pour sauce over clam mixture.

Top with pie crust.

Bake for about 35 minutes or until crust is golden brown.

Shinnecock Clam Pie

This version of an old-time local recipe originated on the Shinnecock Reservation.

Marina Price

1 4" x 4" square of fresh pork for beans (not salt pork)
1 large onion, chopped
4 large potatoes, sliced
1 quart clams, chopped, with juice
Pepper
Thyme
Biscuit dough

Servings: 6

Preheat oven to 350°.

Cut pork into tiny pieces and sauté with onions in fat until transparent.

Add potatoes and cook until tender.

Add pepper and thyme to season.

Add clams and clam juice. Thicken with flour and water.

Place in casserole and top with a thin biscuit dough.

Bake 40 to 50 minutes, or until crust is brown.

Lobster & Avocado Ring

This is an old family recipe for summer lunch which has been enjoyed for many years by family and friends.

Patricia Murray Wood
"The Beachcomber" Columnist – Southampton Press

1 envelope gelatin
¼ cup water
1 cup mashed avocado pulp
½ cup mayonnaise
3 tablespoons lemon juice
1 tablespoon lime juice
1 teaspoon salt
¾ cup sour cream, or 1 cup whipped cream
Meat from 2 cooked lobsters, chilled and cut into bite-sized pieces (use 4 lobsters for 8 people)
Low-fat mayonnaise
Lemon juice to taste

Servings: 4

Soften gelatin in water and dissolve over hot water.

Combine avocado pulp, mayonnaise, lemon juice, lime juice and salt. Stir in gelatin mix. Fold in sour cream or whipped cream.

Pour mixture into ring mold and chill for 3 hours or until it is firm.

Unmold the ring onto a serving dish.

Mix cold lobster pieces with mayonnaise and lemon juice. Fill avocado ring with cold lobster mix.

Garnish with watercress and cherry tomatoes.

Eggplant Rollatini

The idea for this recipe came from a delicious entrée we were served while on vacation some years ago. It is wonderful for family dinners – very healthy and fresh tasting.

Kristin Camuto

Sauce:

1 cup onions, chopped
1 tablespoon garlic, minced
½ cup vegetable stock
1 tablespoon oregano, minced
¾ tablespoon fresh basil, minced
1 bay leaf
½ teaspoon black pepper, ground
2 cups fresh mushrooms, sliced
3 cups canned tomato sauce
2 cups tomato purée

Eggplant:

2/3 cup bread crumbs
1 tablespoon Parmesan cheese
¼ tablespoon dried basil, ground
¼ tablespoon dried rosemary,
1 tablespoon dried parsley
¼ tablespoon dried thyme
¾ cup ricotta cheese, skim
1 pound eggplant, cut into 12 slices, each about ¼" thick
2 tablespoons mozzarella cheese grated
1 cup marinara sauce

Servings: 4

Sauce:

In large saucepan, sauté onions and garlic in vegetable stock, together with herbs, bay leaf, pepper and mushrooms. Cook for about 5 minutes, until onions are tender. Add tomato sauce and purée. Cover and simmer over low heat for 1 hour. Remove bay leaf before serving.

Eggplant:

Preheat oven to 350°. Combine bread crumbs, Parmesan cheese and half of herbs in a small bowl and set aside.

In small bowl, mix remaining herbs into Ricotta cheese. Set aside. Steam eggplant slices until pliable, about 3 to 5 minutes. Pat each slice in bread crumbs. Spoon 1 tablespoon of cheese mixture onto each slice. Roll to form a tube. Arrange tubes in shallow 8" x 11" baking dish. Sprinkle extra crumbs on top, then top with marinara sauce and mozzarella.

Bake for about 30 minutes.

Serve 3 rollatini on a bed of pasta.

United Nations Chili

This recipe was a semi-finalist in the 4th Annual Newman's Own and Good Housekeeping Recipe Contest. *I prepared it for* Dan's Papers/I Survived the Winter Party, *April 23, 1994, and it won a Gold Runner's Trophy as First Prize from among fifteen entries.*

Charles Mann
Poet

4 15-ounce cans Goya Frijoles Negros (black beans), drained
1 14-ounce can Thai baby corn, drained
1 pound Polska kielbasa, cut into ¼" slices
2 Welsh leeks, cleaned and cut into ¼" slices (include some of green)
2 Italian red onions, sliced
1 stalk celery, diced
1 11-ounce jar Newman's Own Salsa (mild) "Bandito"
3 Goya seasoning packets (Ham/ Achiote/Saffron)
2 tablespoons Tamari
1 tablespoon sesame seeds
1 dash Tabasco
2 tablespoons Japanese rice vinegar
1 teaspoon tandoori paste
2 teaspoons deli mustard
1 teaspoon cream horseradish
1 teaspoon coarse mustard
½ basil pesto paste
1 can chicken broth
20 slices Japanese pickled ginger (pink, from jar)

Place black beans in a 4-quart electric crock pot.

Add corn and kielbasa slices. Add leeks, red onions and celery.

Add other seasonings and Newman's Salsa.

Add enough chicken broth to create liquid to cook beans and sausage. More may be added later if it reduces.

Cook overnight on lowest crock pot setting (or 1 hour on higher setting and then reduce heat). Check for proper consistency.

Add slices of pickled ginger to top at end of cooking for visual and taste effects.

Note: All ingredients are available in the gourmet section of large supermarkets.

Servings: A crowd

Eggplant Rollatini

The idea for this recipe came from a delicious entrée we were served while on vacation some years ago. It is wonderful for family dinners – very healthy and fresh tasting.

Kristin Cumuto

Sauce:

1 cup onions, chopped
1 tablespoon garlic, minced
½ cup vegetable stock
1 tablespoon oregano, minced
¾ tablespoon fresh basil, minced
1 bay leaf
½ teaspoon black pepper, ground
2 cups fresh mushrooms, sliced
3 cups canned tomato sauce
2 cups tomato purée

Eggplant:

2/3 cup bread crumbs
1 tablespoon Parmesan cheese
¼ tablespoon dried basil, ground
¼ tablespoon dried rosemary,
1 tablespoon dried parsley
¼ tablespoon dried thyme
¾ cup ricotta cheese, skim
1 pound eggplant, cut into 12 slices, each about ¼" thick
2 tablespoons mozzarella cheese grated
1 cup marinara sauce

Servings: 4

Sauce:

In large saucepan, sauté onions and garlic in vegetable stock, together with herbs, bay leaf, pepper and mushrooms. Cook for about 5 minutes, until onions are tender. Add tomato sauce and purée. Cover and simmer over low heat for 1 hour. Remove bay leaf before serving.

Eggplant:

Preheat oven to 350°. Combine bread crumbs, Parmesan cheese and half of herbs in a small bowl and set aside.

In small bowl, mix remaining herbs into Ricotta cheese. Set aside. Steam eggplant slices until pliable, about 3 to 5 minutes. Pat each slice in bread crumbs. Spoon 1 tablespoon of cheese mixture onto each slice. Roll to form a tube. Arrange tubes in shallow 8" x 11" baking dish. Sprinkle extra crumbs on top, then top with marinara sauce and mozzarella.

Bake for about 30 minutes.

Serve 3 rollatini on a bed of pasta.

Vegetarian Black Bean Chili

This dish is great to have in the house when my picky vegetarian college kids are home for vacations. Eliminate the cheeses and even their "vegan" friends won't go hungry.

Ellen Pastez

4 medium onions, chopped
8 large garlic cloves, minced
4 tablespoons vegetable oil
1½ pounds black beans, washed and picked over
2 bay leaves
1 red pepper, seeded and diced
1 green pepper, seeded and diced
10 to 15 sun-dried tomatoes, chopped
4 teaspoons ground cumin
1 tablespoon paprika
¼ teaspoon sugar
1 tablespoon dried oregano
2 to 4 tablespoons chili powder (to taste)
½ to 1½ teaspoons cayenne pepper (to taste)
Salt and pepper to taste
1 28-ounce can chopped tomatoes with juices
1 tablespoon cider vinegar

Shredded cheeses, sour cream, chopped cilantro, chopped scallions

Servings: 8 alone or 12 with rice

In large pot, sauté ½ of chopped onions in ½ of vegetable oil until soft. Add ½ minced garlic and sauté for 5 minutes. Wash black beans and add to pot with bay leaves. Add enough water to cover beans plus an extra 2" to 3". Bring to boil, then reduce flame, cover pot and simmer on low for 1 hour.

Meantime: In a large skillet, sauté remaining onions in oil until soft. Add remaining garlic, chopped peppers and sun-dried tomatoes. Sauté for 5 minutes, then add spices and adjust to taste. Add can of tomatoes and simmer for ½ hour.

Add tomato mixture to large pot with beans, cover and simmer for 1 to 2 hours, stirring every 15 minutes. Uncover for last 15 minutes. Add cider vinegar and seasonings, if needed.

Serve in a bowl with optional toppings, alone or over white rice.

Ratatouille Pie

When I make this dish in the winter, I use one cup tomato sauce in place of tomatoes and milk. In summer, it is delicious with fresh garden vegetables and fresh herbs. You can alter the amounts of eggplant and zucchini as long as the total stays at three cups. Feel free to vary the spices to taste. It is best when freshly baked, but you can prebake the pastry and mix the rest in a separate bowl. Then combine and bake for one hour before serving.

Cynthia Mazan

Pastry for a 2 crust pie

½ pound Italian hot or sweet sausage
1½ cups eggplant, peeled and diced
1½ cups zucchini, diced
1 cup tomatoes, peeled and diced
½ cup green pepper, chopped
⅓ cup onion, diced
2 garlic cloves, diced
1 cup mozzarella cheese, shredded or diced
½ teaspoon oregano
½ teaspoon basil
½ fennel
½ teaspoon parsley
2 eggs
⅓ cup milk
⅓ cup Parmesan cheese

Servings: 8 to 12

Preheat oven to 400°.

Line bottom and sides of a 12" x 8" baking dish with pastry crust. Prick pastry with a fork. Bake for 10 minutes.

Reduce oven heat to 325°.

Remove casing from sausage before cooking. Brown sausage in hot oil, breaking it apart while cooking.

Mix cooked sausage with eggplant, zucchini, tomatoes, green pepper, onion, garlic, cheese and herbs. Spoon into baked pastry.

Combine eggs and milk. Pour on top of sausage mixture. Top with Parmesan cheese.

Bake for 50 minutes, until set. Let stand 10 minutes before serving.

Spinach ~ Ricotta Pie

I used to live on Boston's Beacon Hill, the setting of several of my mystery novels. The Italian North End was a short walk away, and there, in a tiny shop called Purity Cheese, *I bought countless pounds of the world's best ricotta. It was absolutely fresh, innocent of preservatives, and sold in bulk. This recipe is one of several I concocted to take advantage of a great local product. When I moved to Southampton, I found that supermarket ricotta works quite well, especially after dumping it in a strainer to drip for an hour or two. Any taste difference is fully compensated for by using tomatoes and spinach (or swiss chard) from my own garden.*

Margaret Logan
Author

1 pound fresh spinach
1 medium onion, coarsely chopped
Olive oil for sautéing, and oiling pan
3 eggs
1½ pounds fresh ricotta
Salt and freshly ground pepper to taste
2 or 3 tomatoes, sliced crosswise
1 cup sharp cheddar cheese, grated, or ½ cup Romano cheese, grated

Servings: 6

Preheat oven to 350°.

Wash spinach. Discard tough stems. Toss over medium heat in non-reactive pot for 3 minutes, using only water that clings to leaves. Drain.

Squeeze handfuls of spinach as dry as possible. Chop finely.

Sauté in a tablespoon of olive oil until soft. Do not brown.

Beat eggs well. Add ricotta and mix thoroughly, using a spoon to preserve texture. Add spinach, onion, salt and pepper. Mix well with spoon.

Oil a 9" pie pan, then add mixture.

Cover top with tomato slices and sprinkle on cheese evenly.

Place pan in oven and bake for about 40 minutes, until knife inserted in center comes out clean.

Serve at once. Can be reheated, but best when fresh.

Chunky Stewed Tomato Sauce

This tasty sauce is one of the ingredients for "Eggplant Prosciutto Rollettes" *on Page 131.*

2 tablespoons olive oil
1 large white onion, chopped
3 large garlic cloves, chopped
½ teaspoon fresh thyme
¼ teaspoon salt
½ teaspoon pepper
2 pounds ripe plum tomatoes, peeled, seeded and cut into chunks (6 cups diced tomatoes), or, 2 28-ounce cans of chunky tomatoes
4 tablespoons fresh basil

In a large skillet, heat olive oil and chopped onions. When they start to gloss, add garlic, thyme, salt and pepper.

Cook for 3 minutes, then add tomatoes, cover and continue cooking for 30 minutes on low heat.

Add chopped basil and cook for an additional 15 minutes.

Remove from heat and cool to room temperature.

Try this sauce with your favorite pasta, topped with grated Parmesan or Romano cheese.

Eggplant Prosciutto Rollettes

I came across this dish while staying in a small guest house near Palermo, Sicily. I developed this recipe as a wonderful reminder of a fabulous meal.

Christopher Parker
Architectural Interior Designer

2 large eggplants, firm and elongated
1 tablespoon salt
4 tablespoons olive oil
½ teaspoon black pepper
1 cup ricotta cheese
12 fresh basil leaves
1¼ pound Parmesan or Romano cheese, cut in ¼" x 3" long sticks
¼ pound prosciutto, thinly sliced
Chunky Stewed Tomato Sauce from Page 130
¼ cup Romano cheese, grated
¼ pound Parmesan cheese, thinly sliced (julienne sticks)

Servings: 4 (6 as an appetizer)

Preheat broiler. Slice and discard ends from eggplants.

Slice lengthwise to get 6 slices from each eggplant.

Place slices on paper towels and sprinkle salt on both sides. Let stand 15 minutes.

Cover cookie sheet with aluminum foil. Coat eggplant slices with olive oil and sprinkle with black pepper, place on cookie sheet. Place in broiler and watch carefully. Do not blacken or overcook. Eggplant should be lightly golden brown and still firm.

Remove and let cool for 5 minutes.

Preheat oven to 350°.

Place 1 tablespoon of ricotta cheese in center of each eggplant slice, add 1 leaf of basil and 1 stick of Parmesan or Romano cheese. Roll starting with narrow end of eggplant. After rolling, wrap each roll with 1 strip of prosciutto.

In an 8" x 16" oiled Pyrex or bakeware dish, place ⅔ of the stewed tomatoes. Place prosciutto-rolled eggplant on tomatoes. You should have 12 rolls. Top with remaining tomato sauce. Sprinkle on remaining ricotta cheese, grated Romano and Parmesan slices. Bake for 25 minutes.

Veggie Lentil Casserole

Both my brother and I are vegetarians. However, during the holidays, vegetables don't have much appeal as the main course. This inspired me to come up with something that everyone could enjoy and still benefit from good nutrition. This dish has become a family favorite.

Megan M. Ashe

1 box Near-Eastern lentil rice pilaf
2½ cups white wine
2½ cups water
1 medium onion, chopped
4 garlic cloves, finely chopped
Olive oil
1 cup mushrooms, sliced
1 medium zucchini, diced
3 carrots, diced
Soy sauce
Tabasco
2 bouillon cubes (vegetable)
½ teaspoon sweet basil
½ package orzo pasta
1 16-ounce can stewed tomatoes
½ to 1 cup shredded Monterey Jack cheese
Bread crumbs (if desired)

Servings: 8 to 10

Preheat oven to 350°.

Cook lentil rice pilaf according to directions (instead of using 2 cups water, substitute 1½ cups wine plus ½ cup water).

Sauté onion and garlic in hot olive oil until transparent. Add mushrooms, zucchini and carrots. Stir until combined. Add 5 to 6 shakes of soy sauce and Tabasco.

Mix 1½ cups water and 1 bouillon cube until dissolved. Add ½ cup wine to make 2 cups liquid. Add to veggies, then reduce heat and simmer.

Add basil. Let simmer until liquid is almost gone.

Cook orzo according to directions. Drain well. Add orzo and lentil rice pilaf to veggie mixture. Pour in stewed tomatoes and mix gently. Pour mixture into casserole. Add 1 cup liquid (1 bouillon cube dissolved in ½ cup water and ½ cup wine).

Bake for 20 minutes. Remove from oven. Top with ½ of shredded cheese. Sprinkle with bread crumbs until covered. Top with remaining cheese and place back in the oven. Bake for another 10 minutes or until golden brown and bubbly.

Veteran's Memorial — Lake Agawam

Victor's Garlic Mashed Potatoes

We love hearty, uncomplicated food that is easy to make, and we have had similar dishes at "American" style restaurants. So, this is Victor's "take" on those mashed potatoes. After all, who doesn't love mashed potatoes?!

Tonin MacCallum & Victor Melnick
Rogers Memorial Library Showhouse Designer

6 medium potatoes, peeled and quartered
1 large onion, diced
½ teaspoon salt
1 garlic clove, chopped fine
Fresh ground pepper to taste
6 tablespoons olive oil

Servings: 4 to 6

Preheat oven to 375°.

Boil potatoes until soft. Drain and mash.

Sauté onion, garlic, salt and pepper in the olive oil until the onions are translucent. Mix into mashed potatoes.

Bake in shallow casserole for 30 to 40 minutes, or until brown and crisp at the edges.

Gâteau Potato Pie

This dish, although a potato pie, resembles a cake in its presentation, as it is served in wedges. The recipe is particular to Naples, and got its name when the French controlled Naples during the 19th century (The Kingdom of the Two Sicilies). An Italian recipe with a French name!

Ronald A. Grimaldi
Rogers Memorial Library Showhouse Designer

5 pounds all-purpose potatoes
1½ sticks butter
¼ pound prosciutto, cut up
3 large eggs
Milk (for mixing)
1 pound mozzarella cheese, cut into ¼" cubes
Salt and pepper to taste
Bread crumbs (Italian style)

Servings: 8 to 10

Preheat oven to 350°.

Boil potatoes until tender. Drain and mash with ricer.

Add butter, prosciutto and eggs. Mix. Add a little milk to aid in mixing. Add mozzarella and continue mixing. Season with salt and pepper to taste.

Butter the sides of a 3 quart casserole dish and place mixture in the dish. Sprinkle a layer of bread crumbs on top and dot with butter.

Bake for about 1 hour, or until the sides become bubbly and the potatoes are hot in the center.

Remove dish from oven and let stand for 5 minutes before serving.

Home Fried Potatoes

This simple but delicious side dish goes well with any grilled entrée. It is also very good with eggs.

George C. Lynch, Landscape Architect
Rogers Memorial Library Showhouse Designer

Bacon grease (or butter and vegetable oil)
4 cups raw potatoes, peeled and sliced
1 tablespoon tarragon
1 tablespoon thyme
1 tablespoon basil
2 teaspoons garlic powder
Salt and pepper to taste
2 small onions, sliced thin and separated

Servings: 4

Use a heavy skillet that can hold 6 cups. Melt bacon grease to form a ¼" layer in bottom of skillet.

Layer potatoes and seasonings in skillet. Sauté potatoes over medium heat, turning as bottom layer gets crispy.

Halfway through cooking, add sliced onions.

Cook until brown.

Torta di Patate (Potato Cake)

This is a side dish for a very plain veal or beef roast, or simple fish entrée. It is an old family recipe which has been handed down for several generations.

Agnes M. Rohrs

1 pound fresh mozzarella
1 pound plum tomatoes (or good Italian canned tomatoes, drained)
6 tablespoons olive oil
1 small onion, finely sliced
4 or 5 basil leaves
3½ pounds potatoes, peeled and cut into quarters
3½ ounces butter
3 egg yolks
Salt and pepper to taste
1 pound mushrooms
Parsley

Servings: 6 to 8

Preheat oven to 400°.

Slice mozzarella into thin slices. Set aside for milk to drain.

Blanch tomatoes. Remove skins and chop.

Put olive oil in bottom of sauté pan. Sauté onions until golden. Add tomatoes and basil leaves. Cook until juices are thickened, but tomato pieces still hold their shape.

Boil potatoes, then drain thoroughly and put in large bowl. Add butter, 2 egg yolks and salt and pepper to taste. Mash until potatoes resemble a smooth, thick cream.

Sauté mushrooms in oil, adding lots of chopped parsley.

Butter a pan large enough to contain the mixture. Spread a 1/3" layer of potato on bottom and up sides of pan. Then spread a layer of tomatoes on top, followed by layer of mushrooms.

Spread mozzarella slices on top. Spoon remaining potatoes in a decorative shape around outer edge of "the cake."

Glaze top with beaten egg yolk and bake for 25 minutes, until potatoes are a rich, golden brown and mozzarella cheese on top is completely melted and browned.

Milk Pail Delight

The Milk Pail *is a popular farmstand run by descendants of one of the area's earliest settlers. Both apples and squashes can be picked in their large fields and orchards. This recipe presents a spectacular appearance on a platter when a variety of squashes and pumpkins are used.*

Evelyn Halsey

Acorn squash
Butternut squash
Sweet dumpling pumpkin
Jack-Be-Little pumpkin
1 to 2 tablespoons raisins per squash
1 apple, chopped, per squash
1 tablespoon butter per squash
Brown sugar or maple syrup
Nutmeg or cinnamon (optional)

Servings: Each squash serves 2, each pumpkin serves 1.

Preheat oven to 350°.

Choose type or types of squash. Prepare by washing, cutting squashes in half and removing seeds. Cut tops off pumpkins and remove the seeds.

Place cut sides down in roasting pan. Include pumpkin tops. Add ½" of water.

Bake for 30 to 40 minutes. Turn cut sides up. Remove and reserve pumpkin tops.

While squashes bake, prepare stuffing. Mix raisins, apple, butter, brown sugar or maple syrup, nutmeg or cinnamon.

Place apple mixture in squashes and pumpkins. Bake until apples are done, about 15 to 20 minutes more.

Place tops on pumpkins to serve.

Victoria's Autumn Squash

Before moving out to the East End, I could never look a squash in the eye, let alone eat one. That changed the moment my wife came up with this side dish, using all local produce. I eat as much of it as I can get! My wife, a great amateur chef, is a firm believer in eating the four major food groups at dinner. When it comes to homemade food, I never argue with her, and neither should you!

Eric V. Lustbader
Author

1 butternut squash, large
1 yam, large
1 tablespoon vegetable oil
1 large onion, chopped
1 large semi-tart apple, peeled, cored and thin-sliced
2 to 3 tablespoons dark brown sugar
2 to 3 tablespoons apple juice, (optional)
2 to 4 tablespoons pure maple syrup
2 tablespoons crystallized ginger, chopped
Salt to taste

Servings: 6

Cut squash in half lengthwise, scoop out seeds and place in one layer in a microwave-safe dish. Cover and cook on high heat in microwave oven for 12 minutes. Turn over and cook for 12 more minutes. Squash should be very soft. Set aside to cool.

Peel yam, cut into large chunks and place in a pot with water to cover. Bring to boil and cook until very tender, about 10 to 15 minutes. Drain and set aside.

In a large skillet, heat oil on medium heat. When hot, sauté onion until translucent, about 10 minutes. Add apple slices and sauté another 5 to 10 minutes, until apples and onions are both quite soft. Add brown sugar, apple juice (optional), and cook another 5 to 10 minutes until the vegetables are almost caramelized.

In a food processor with a steel blade: Scrape squash pulp from skin into work bowl. Add yam, apple/onion mixture, maple syrup and ginger and process until totally smooth, scraping down sides as needed. Add salt to taste, and more maple syrup and/or ginger depending on desired taste.

Scrape into microwave-safe serving dish, and reheat when desired.

Long Island Snap Peas with Spicy Peanut Sauce

Hoisin sauce and red chili paste, which can be found in Asian markets or the gourmet section of most supermarkets, add a special tang to this dish.

Michael Ciambrone
Executive Chef, Robbins Wolfe Caterers

Sauce:

2 tablespoons sesame oil
2 garlic cloves, freshly minced
½ to 1 teaspoon red chili paste
¾ to 1 cup chicken stock (boiling)
½ tablespoon brown sugar
¼ cup hoisin sauce
1½ cups puréed peanuts

1 pound snap peas

Servings: 4

Sauce:

Sauté garlic briefly in hot sesame oil. Remove from heat. Add chili paste, ¾ cup of hot chicken stock, brown sugar, hoisin sauce and puréed peanuts. Reserve rest of stock.

Bring sauce to a high simmer. Add remaining stock if needed. Remove from stove and chill.

Snap Peas:

Place snap peas in boiling water, blanch quickly, then put peas in ice water to stop cooking.

Serve chilled with the sauce.

Creamy Braised Leeks

This is a very versatile way of preparing leeks. It is an attractive and delicious base for the presentation of meat and fish dishes. After smoothing the cooked leeks onto a platter, top with grilled chicken breasts, leg of lamb, roasted pork tenderloin, grilled sausages or grilled tuna, salmon or swordfish steaks. Leeks prepared this way complement almost all other vegetables served with them. Leeks can also be gratinéed after sprinkling with a thin layer of grated Parmesan cheese.

Ann B. Swint
Rogers Memorial Library Trustee

1½ pounds leeks, roots and almost all heavy dark green leaves trimmed away (about 10 cups)
2 tablespoons butter or good quality olive oil (optional)
1 cup chicken, beef or vegetable stock (preferably homemade), or water. If using canned stock, choose low-salt
1 teaspoon salt
Freshly ground pepper to taste
¼ to ½ teaspoon dried herbs – basil, tarragon or thyme are best
⅓ to ½ cup heavy cream (optional if using stock but cream enhances)
Italian parsley for garnish

Yield: 3 cups

Slice trimmed leeks lengthwise, then crosswise into ¼" slices. Put slices in large bowl filled with cold water and soak for 5 to 10 minutes. After soaking, lift leeks with a slotted spoon, leaving sand and grit in water.

Heat butter in 11" sauté pan or skillet. Add leek slices and stock or water, salt and pepper. Cover and bring to boil over high heat. Immediately reduce to lowest heat and braise covered for 15 minutes. If leeks are not very soft, cover and cook 5 to 10 minutes more. Older leeks may take up to 30 minutes total. Leeks must be soft and creamy, but not disintegrated.

When finished cooking, remaining liquid should be just enough to keep leeks from sticking to the pan. Otherwise, remove cover and reduce liquid over high heat.

Add heavy cream gradually while stirring. Cook uncovered over medium heat until cream mixture is reduced and thickened. Leeks should not be liquid, but should mound when lifted with fork or spoon.

Add herbs to taste. Garnish with Italian parsley, or chopped fresh herbs.

Corn Pudding

This recipe came from my grandmother, Alice Topping Halsey, who was born in Sagaponack and lived in Water Mill after she married in 1910. Corn pudding was served often at family dinners, and it was always a hit!

Mary Gwen Halsey Tyda

2 eggs, beaten
2 cups creamed corn
½ teaspoon salt
1 to 2 teaspoons sugar
½ cup milk
1½ tablespoons butter or margarine

Preheat oven to 325°.

Mix together all ingredients.

Bake for about 1 hour in a buttered flat glass dish (10" x 6" x 2") or until a knife inserted into the pudding comes out clean.

Servings: 6 to 8

Sesame Broccoli

I don't know where this low-calorie recipe came from, but it is delicious hot or cold. And, it's the only way my husband will eat broccoli!

Patricia S. Richel

1 bunch fresh broccoli, cleaned
1 tablespoon toasted sesame seeds
1 tablespoon soy sauce
1 tablespoon vinegar
1 tablespoon oil

Steam and drain broccoli.

Toast sesame seeds.

Mix soy sauce, vinegar and oil. Heat and pour over broccoli. Toss. Add sesame seeds.

Servings: 4

Corn Bread Pudding

This recipe is a hearty but not heavy side dish to have with grilled chicken, lamb or pork. Serve at room temperature in the summer.

Peri Wolfman & Charley Gold
Owners of Wolfman-Gold in New York

- **4 tablespoons butter**
- **1 cup celery, coarsely chopped**
- **1 cup onion, coarsely chopped**
- **1 cup yellow or red pepper, coarsely chopped**
- **1½ cups stone ground cornmeal**
- **4 teaspoons baking powder**
- **1 teaspoon salt**
- **2 tablespoons vegetable oil**
- **2 eggs, beaten**
- **1 8-ounce container of low-fat sour cream**
- **1 16-ounce can creamed corn**
- **½ cup (jar) jalapeño peppers, coarsely chopped**
- **½ cup cilantro, chopped**
- **1 cup sharp cheddar cheese, grated**
- **2 slices dark toast, cubed**

Servings: 4 to 6

Preheat oven to 350°.

Grease a 2-quart oven-proof casserole.

Melt butter in a large skillet. Sauté celery, onions and pepper until wilted.

Combine cornmeal, baking powder and salt. Combine oil, eggs, sour cream and creamed corn. Mix well and pour into dry ingredients. With a rubber spatula, gently blend into cornmeal mixture the sautéed vegetables, jalapeño, cilantro and cheese. Stir briefly, then mix in toast cubes. Do not overmix.

Pour into casserole and bake for 35 to 45 minutes. Test with a wooden skewer – center should be moist, but not runny.

Serve in casserole and scoop out portions with a large serving spoon.

Tomato & Artichoke Heart Casserole

Adapted from a Williamsburg cookbook, this casserole is a tradition in the De Castro household every Christmas Eve. Served with filet mignon, the red and green colors are perfect for the holiday season.

Janet De Castro
Rogers Memorial Library Showhouse Assistant Coordinator

¼ pound butter
½ cup onion, finely chopped
4 shallots, finely chopped
2 large cans whole plum tomatoes, drained
4 jars (14-plus ounces) artichoke hearts, drained, rinsed and quartered
½ teaspoon leaf basil
2 tablespoons sugar
Salt and pepper to taste

Servings: 6 to 8

Preheat oven to 325°.

Butter a shallow earthenware casserole.

Sauté onions and shallots in butter in a skillet.

Add tomatoes, artichokes and basil. Heat 2 to 3 minutes, stirring gently. Season with sugar, salt and pepper.

Turn tomato mixture into casserole. Cover and bake for 10 to 15 minutes, until vegetables are heated through.

Reheats very well.

Roasted Vegetables

This has been a family favorite for many years. It can be made to accompany any holiday or special occasion dinner.

Peggy Welsh Bousson

3 carrots, sliced into ¼" pieces
1 large onion, sliced into ¾" pieces
1 medium eggplant, sliced into ¾" pieces, then quartered
1 medium zucchini, sliced into ¾" pieces, then halved
1 medium yellow squash sliced into ¾" pieces, then halved
½ package mushrooms, sliced
1 red pepper, cut into ½" strips
1 yellow pepper, cut into ½" strips
½ teaspoon salt
½ teaspoon pepper
1 teaspoon dried rosemary, crushed
Vegetable oil spray (such as Pam)
Olive oil

Servings: 6 to 8

Preheat oven to 350°.

Spray bottom of roasting pan with vegetable oil spray. Place cut up vegetables in pan.

Drizzle vegetables with olive oil, then sprinkle with salt, pepper and rosemary. Toss until well coated.

Bake 1 hour, stirring occasionally.

Ginger Carrots

At a health food store, I was served a delicious vegetable juice drink flavored with ginger. It inspired me to add ginger to cooked carrots, one of my favorite vegetables. Ginger carrots are a good accompaniment for most entrées

Dennis Rolland
Rogers Memorial Library Showhouse Designer

1 pound whole baby carrots, peeled, or, peeled carrots cut into ½" thick slices
1 tablespoon butter
1 teaspoon fresh ginger root, grated
3 sprigs parsley

Servings: 4

Wash and peel carrots; slice if desired.

Steam carrots until tender, about 4 to 5 minutes.

Peel and grate fresh ginger.

Place cooked carrots in a mixing bowl. Add butter and grated ginger. Mix well.

Transfer to a serving bowl and garnish with parsley.

To microwave an artichoke:

Trim stems off. Wash artichokes under running water to open leaves. Do not shake water off. Wrap each securely in plastic wrap. Place in microwave, spaced evenly apart. Cook on high for 6 minutes for 3 artichokes, or 8 minutes for 4 artichokes. Give them a turn halfway through, if you do not have a carousel. Leaves pull out easily when done.
Serve hot or chilled.

Mushrooms à la "21" Berns

The chef at our "21" Club who developed this dish was devoted to mushrooms, and this recipe became a "21" favorite.

Suzanne & Jerry Berns
"21" Club

2 cups mushrooms, sliced
1 cup onions, minced
1 cup Danish ham and/or tongue, julienned
Salt and fresh ground black pepper to taste
½ cup sweet butter
¼ cup brown sauce

Toast
Fresh parsley

Servings: 4

In a mixing bowl, combine mushrooms, onions, ham, tongue and seasonings.

Melt butter in skillet, then sauté mushroom mixture over medium flame for 5 minutes.

Stir in brown sauce and heat for 1 minute.

Serve over toast and garnish with parsley.

Fried Okra

This recipe is from my wonderful cook, Willie Mae Darrisaws, who makes it to go with fried chicken and grilled tomatoes.

Mrs. Henry J. Barbey

1 pound fresh okra or 2 boxes frozen okra
1 teaspoon salt
1 teaspoon pepper
1½ cups mazola oil
3 cups self-rising cornmeal

Servings: 6

Cut okra into bite size pieces. Sprinkle with salt and pepper.

Put cornmeal into a brown paper bag. Add okra and shake well. Remove from bag.

Deep fry a scant cupful of okra pieces at a time in very hot oil until brown. Drain in a colander and serve while crisp.

Sautéed Peppers

A colorful and flavorful vegetable dish.

Louise McGuinn
Centennial Cookbook Co-Chairperson

¼ cup olive oil
2 red peppers, thinly sliced
2 yellow peppers, thinly sliced
2 orange peppers, thinly sliced
1 teaspoon sugar
3 tablespoons balsamic vinegar

Servings: 4 to 6

Heat oil over low heat. Add peppers. Cook about 25 minutes until tender, stirring occasionally.

Add sugar and vinegar. Simmer 5 minutes more, until most of liquid has evaporated.

St. Andrew's Dune Church

Oatmeal Currant Scones

These scones are just like the ones we had in Scotland. I used to help my mom make them for breakfast or tea time when I was little. They are the first things I ever made on my own. They are excellent!

Charlotte Havemeyer - Age 11

1½ cups oatmeal
1½ cups unbleached all-purpose flour
¼ cup sugar
1 tablespoon baking powder
½ cup currants
⅔ cup butter or margarine
1 egg or 2 egg whites
⅓ cup milk or skim milk

Makes 24 scones

Scones are equally good made with margarine, egg whites and skim milk, for a low-fat, no cholesterol version.

Preheat oven to 425°.

Mix dry ingredients in large bowl, then add currants.

Melt butter or margarine in large measuring cup in microwave oven. Add milk and egg. Mix well with fork. Pour mixture into bowl with dry ingredients. Mix quickly until moistened.

Turn out onto either a floured board or wax paper. Lightly cover dough with flour so that dough will not stick to rolling pin. Roll out to ½" thick, then cut into 2" rounds. Place on greased cookie sheet.

Bake for 12 minutes or until just turning brown.

Great by themselves, or with butter, jam or honey.

Blueberry Muffins

These muffins are loaded with blueberries and are so buttery that they don't need to be served with butter. These were our fastest-moving muffin until the oat-bran craze hit.

Kathleen King
Kathleen's Bake Shop

3 cups all-purpose flour
4½ teaspoons baking powder
½ teaspoon baking soda
1¼ cups granulated sugar
½ teaspoon salt
1 cup butter
1¼ cups milk
2 eggs, lightly beaten
2 cups fresh or frozen blueberries

Servings: 12 muffins

Preheat oven to 400°.

Grease twelve 3" x 1½" muffin cups.

In a large bowl, stir together flour, baking powder, baking soda, sugar and salt.

In a medium-sized saucepan, melt butter. Add milk and lightly beaten eggs.

Add butter mixture to dry ingredients and mix lightly just until moistened. Fold in blueberries. Spoon mixture evenly into prepared muffin cups.

Bake for 25 to 30 minutes, or until a cake tester inserted in center of one muffin comes out clean.

Oatmeal Muffins

All of my friends know me for these muffins. I've been making them for about fifteen years. The recipe is my adaptation of one I found in old Gourmet *magazine. I no longer make any other muffins – these are so good!*

Hilary H. Woodward

1 cup old fashioned oats
⅓ cup wheat germ (optional)
1½ cups buttermilk
1½ cups flour
2 teaspoons baking powder
1 teaspoon baking soda
¼ teaspoon salt
½ cup maple syrup
⅓ cup vegetable oil
1 egg, lightly beaten
1 pinch mace

Servings: 9 muffins

Preheat oven to 375°.

Combine oats, wheat germ and buttermilk in glass bowl. Let mixture soak for ½ hour.

While oats soak, combine dry ingredients and grease 9 cups of a 12-cup muffin pan (can also make 12 small muffins).

In a mixing bowl, mix maple syrup, oil, egg and mace thoroughly.

Add oat meal mixture. Add dry ingredients. Stir only until they are moistened and combined.

Generously fill muffin tins and bake for 20 to 25 minutes.

Serve hot.

Make Ahead Muffins

My husband, Rich, and I serve a brunch to the Westhampton Presbyterian Church for World Communion Sunday each October. We make a double batch the morning of the brunch and in thirty or forty minutes we have eight dozen muffins. The recipe is forgiving and it can be altered by adding whole wheat flour, sugar and honey. Originally, the recipe was given to me by my loving mother-in-law, Kitty Byers, in the 1970's. Now our whole family bakes these muffins regularly.

Lisa Byers

5 cups unbleached flour
3 cups sugar
5 teaspoons baking soda
7½ cups Raisin Bran (15-ounce box)
1 quart buttermilk
1 cup oil
4 eggs
1 cup walnuts, chopped

Servings: 4 dozen muffins

Preheat oven to 400°.

Mix all ingredients together in a large bowl. Cover and refrigerate overnight. (Batter keeps up to 6 weeks. Make muffins as you need them. Or, bake 4 dozen and freeze after baking.)

Line muffin tins with paper or foil baking cups. Use an ice cream scoop to place 1 scoop of batter into each muffin cup.

Bake for 15 to 20 minutes. Muffins should be firm to touch and lightly browned.

Citrus Soda Bread

My grandmother, a wonderful baker, made this bread. It has a delicate citrus flavor and it has been a favorite of mine for a long time.

Christopher Parker
Architectural Interior Designer

3 cups flour
¼ cup sugar
3 teaspoons baking powder
1 teaspoon baking soda
1¼ cups buttermilk
2 large eggs
2 tablespoons vegetable oil
¼ cup yellow raisins
½ teaspoon grated orange zest
Sugar
Cinnamon

Makes 1 loaf

Preheat oven to 350°.

Mix dry ingredients together.

Separately, mix all wet ingredients.. Blend with large fork. Add raisins and orange zest.

Blend wet and dry ingredients in large mixing bowl with large fork. Mixture should be well-blended, but moist.

Apply flour to hands and knead dough lightly. Form into a ball. Dough should be moist.

Place in a greased, 8" Pyrex pie pan and flatten out. Score top of dough with a sharp knife and sprinkle with sugar and, if desired, cinnamon.

Bake for 35 minutes until golden brown.

Iowa Applesauce Bread

Every weekend morning we serve homemade breads, coffeecake and coffee at the club. This continental breakfast has become the centerpiece for relaxing conversations after invigorating tennis matches. This recipe is fast and easy – I make it in the morning before the club opens. A favorite – it's delicious and also healthy because there is virtually no fat.

Elyn Kronemeyer
Nort'Sea Racquet Club

2 cups flour
¾ cup sugar
3 teaspoons baking powder
1 teaspoon salt
½ teaspoon baking soda
½ teaspoon cinnamon
2 tablespoons butter, melted
1 egg
1½ cups applesauce
½ to ¾ cups chopped walnuts

Makes 1 loaf

Preheat oven to 350°.

Sift together dry ingredients.

Beat egg and melted butter into applesauce.

Add applesauce mixture to dry ingredients. Mix well. Add chopped nuts.

Put in a greased loaf pan.

Bake for 1 hour.

For variety, substitute ½ cup grated carrots and ½ cup sunflower seeds instead of the chopped walnuts.

Jalapeño Cornbread

I come from Texas, where we eat jalapeños with, and in, just about everything. I am particularly fond of jalapeño cornbread, and this is my favorite recipe for that delicacy.

Teresa Smith Melhado

1 cup yellow cornmeal
½ teaspoon baking soda
½ teaspoon salt
⅔ cup buttermilk
⅓ cup vegetable oil or melted shortening
2 eggs, beaten
1 cup cream style corn, or 1 small can whole kernel corn, drained
1 cup sharp cheddar cheese, grated
1 small can jalapeño peppers, drained and chopped

Makes 1 loaf

Preheat oven to 375°.

Mix cornmeal, soda, salt, buttermilk, oil, eggs and corn together.

Heat greased, cake-sized pan in oven for a few minutes.

Pour half of the batter into pan. Sprinkle grated cheese over mixture. Arrange jalapeños evenly over cheese. Pour on remaining batter.

Bake for 30 to 40 minutes.

Serve hot.

Irish Soda Bread

On St. Patrick's Day, I made this Irish soda bread in my own restaurant, which was called Sherlock Holmes. *We served it with corned beef and cabbage. Today, I am preparing this wonderful bread at* Peter's Backstreet, *where I am the pastry chef.*

June Mieczko
Pastry Chef - Peter's Backstreet

1¾ cup all purpose flour
¼ cup whole wheat flour
2 tablespoons brown sugar
1 teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
3 tablespoons unsalted butter
½ teaspoon orange oil
½ cup raisins
2 large eggs
¾ cup buttermilk or ¾ cup yogurt

Makes 1 loaf

Preheat oven to 375°.

In a large bowl, sift dry ingredients. Rub in butter until mixture resembles coarse meal.

Add orange oil. Add raisins and toss until coated.

Combine 1 egg with buttermilk or yogurt. Add to dough until it is moistened evenly.

On a floured surface, knead dough for 1 minute and shape into a round loaf.

Prepare a baking sheet with parchment paper. Place loaf on it. Cut an "X" in top of loaf. Beat other egg and brush egg on loaf.

Bake bread in middle of oven for 30 to 35 minutes, or until golden brown. Remove from oven. Wrap immediately in a clean dish towel to stop crust from hardening too much. Let cool on rack for several hours before slicing.

Whole Wheat Apple Bread

This delicious recipe is so tasty, it can even be used as a cake!

Peggy Welsh Bousson

1 cup oil
2 cups sugar
3 eggs, well beaten
3 cups whole wheat flour
1 teaspoon salt
1 teaspoon baking soda
½ teaspoon cinnamon
3 cups chopped apples
1 cup chopped walnuts (optional)
1 cup raisins
2 teaspoons vanilla

Makes 2 loaves

Preheat oven to 350°.

Combine oil, sugar and eggs. Set aside.

Combine flour, salt, soda and cinnamon. Add dry ingredients to oil mixture. Mix well.

Add apples, nuts, raisins and vanilla.

Pour into 2 greased and well floured 9" loaf pans.

Bake for 1 hour.

Great Grandma's Squaw Bread

This recipe has been handed down from my great–grandmother "Princess." She was a full–blooded Native American from the Mishinawa tribe of southern Florida, and a very special person in my life.

Kelly Jean Hatches Butler

1 cup milk
2 tablespoons melted butter
2 cups unbleached flour
1¼ tablespoons baking powder
1 teaspoon salt
½ cup flour for kneading
Vegetable oil

Servings: 6

Chopped fresh parsley can be added to the dry ingredients.

Be adventurous – try beer instead of milk.

Mix milk and melted butter. While pouring in the butter, keep the milk moving. Set aside.

In a medium bowl, mix together all dry ingredients.

Slowly stir in milk mixture, ⅓ cup at a time. Dough will be semi-sticky.

Knead on board with reserved ½ cup flour. Let rest about 15 minutes.

Divide dough into 6 pieces. Roll out to about ½" thick. Fry each side in hot oil, until lightly golden brown.

Serve hot.

Banana Nut Bread

This recipe was given to me many years ago by Nettie Dean, who lived in Belvedere, South Carolina and was a wonderful cook. This bread is also very good lightly toasted.

Ann B. Swint
Rogers Memorial Library Trustee

2 cups sifted flour
½ teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
¾ cup sugar
½ cup butter or margarine
2 eggs
1 cup mashed banana
¾ cup chopped nuts

Makes 1 loaf

Walnuts and hazelnuts are best. Toast them a little in the toaster oven.

Preheat oven to 350°.

Sift flour. Then sift flour, baking soda, baking powder and salt together.

Cream sugar and butter. Add eggs and mix well. Add mashed banana.

Stir in dry ingredients just until mixed. Add nuts. Do not overmix!

Bake in heavily buttered (use butter only) 8½" loaf pan for 1 hour (if using convection, check after 45 minutes). Toothpick or tester should come out clean.

Let cool 10 minutes, then remove from pan.

Banana Bread (The Bread that is Dessert)

You have heard about the rest — now try the best! This banana bread is dense, moist and luscious. Several health food stores in Florida are selling it now.

Michael M. Miller

1¼ cup sugar
¼ pound butter
2 eggs
1 cup mashed bananas, 2 to 3 very ripe whole bananas – using more bananas will make for a moister bread
4 tablespoons sour cream
½ teaspoon vanilla
1½ cup cake flour
Pinch of salt

Preheat oven to 350°.

Combine sugar, butter and eggs. Mix well.

Add bananas, sour cream and vanilla.

Add dry ingredients. Mix well.

Bake in greased loaf pan for 30 to 50 minutes (time depends on how many bananas are used).

Makes 1 loaf

Sour Cream Coffeecake

This was Grandma Gaynor's recipe, a family favorite. She was the mother of Dr. William C.T. Gaynor and Marcelle Gaynor Bowman, former president of the Friends of the Library.

Penny Bowman Luderberg

Coffeecake:

¼ pound butter, softened
1 cup sugar
2 eggs, beaten
2 cups sifted flour
1 teaspoon baking powder
1 teaspoon baking soda
¼ teaspoon salt
1 cup sour cream
1 tablespoon vanilla

Topping:

⅓ cup sugar
1 teaspoon cinnamon
1 cup chopped pecans

Servings: 12 to 14

Coffeecake:

Preheat oven to 350°.

Cream butter and sugar together. Add 2 beaten eggs.

Sift flour with baking powder, baking soda and salt. Add to egg mixture. Add sour cream and vanilla.

Topping:

Mix topping ingredients together.

Put half the dough into a greased and floured angel cake pan. Sprinkle with half the nut mixture. Then add remaining dough. Top with remaining nut mixture.

Bake for 45 minutes.

Apple Nut Cake

This is a version of my stepmother's apple cake. Everyone to whom I've served it, especially my husband, has loved it and found it impossible to stop at one piece! Consequently, I now bake many of these cakes to give friends for any occasion, or no occasion at all!

Nancy L. Rollins

1 egg and 2 egg whites
4 cups tart apples, peeled and chopped
1¾ cup sugar
1 cup ground walnuts
2 teaspoons cinnamon
½ cup (scant) canola oil
2 teaspoons vanilla
2 cups flour
1 teaspoon salt
2 teaspoon baking soda

Makes 2 loaves

Preheat oven to 350°.

Break eggs over apples. Mix.

Add sugar, nuts and cinnamon. Mix well. Add oil and vanilla. Mix.

Add flour, salt and baking soda. Mix well.

Scoop into 2 9" greased and floured loaf pans.

Bake for 1 hour.

Cool for 10 minutes and serve.

Mr. Crutchley's Crullers

Fenton Crutchley and his mother first opened their shop on Wall Street in Southampton in 1928, while his father was busy selling cars. The bakery business proved to be successful and, in the 1940's, the shop moved to Hampton Road, where many of us remember the smell of those delicious crullers. The recipe came from a friend in Wainscott who ran the Post Office and General Store. Mailing the crullers to college students all over the U.S. and to soldiers serving in Vietnam became a trademark. The Crutchleys retired in 1979, and Mr. Crutchley died in 1989.

Mrs. Lydia Crutchley

1 cup granulated sugar
1½ teaspoons salt
2 large eggs plus 1 yolk, chilled
½ cup evaporated milk, chilled
½ cup ice water
3 teaspoons vanilla
4 cups all-purpose flour, sifted
4 teaspoons baking powder
1 teaspoon ground nutmeg
4 tablespoons melted shortening, cooled
Vegetable oil for frying
Superfine granulated sugar

Makes about 36

Kathleen's Bake Shop has acquired this traditional Southampton recipe.

Using a heavy-duty mixer, combine sugar, salt and eggs and beat on high speed until creamy.

Add milk, ice water and vanilla. Set mixer speed to low, then gradually add sifted flour, baking powder and nutmeg.

Add melted shortening and mix on low speed until thoroughly blended.

Chill batter in refrigerator for 8 hours.

Knead dough until pliable. Roll out and cut with a doughnut cutter. Re-roll dough using as little flour as possible.

In a deep-fat fryer, heat oil to 375°. Fry crullers until golden. Drain and cool to room temperature. Dust with superfine granulated sugar.

Great-Grandma Foster's Crullers

This recipe came from my paternal great-grandmother, Flora Foster of Sagaponack.

Jane E. Halsey
Proprietor, Halsey House Bed & Breakfast

- 3 eggs
- 1 cup cream
- 2 cups sugar
- 1 teaspoon salt
- ¾ cup milk
- 1 teaspoon baking soda
- 2 teaspoons cream of tartar
- 2 teaspoons vanilla
- 6 to 7 cups flour
- Cooking oil/fat
- 1 teaspoon vinegar

Makes about 60

Beat eggs.

Add remaining ingredients. Mix until well blended.

Heat cooking oil in frying pan. When oil is hot, remove from heat for a moment and add vinegar. This keeps crullers from taking in too much grease.

Drop dough by the spoonful into hot oil and cook until golden.

Fruit & Nut Stollen

The recipe was given to me by my aunt, Mrs. Richard Steele, of East Hampton. She gives us a loaf every Christmas and has done so ever since I was a little girl. We also tell her every year that it is the best bread she has ever made. It is a wonderful tradition.

Mrs. Richard Steele

¾ cup milk, scalded
1 envelope fast dry yeast
¼ cup lukewarm water
4 to 5 cups sifted flour
⅓ cup butter
½ cup sugar
2 eggs, well beaten
½ teaspoon salt
⅓ cup raisins
⅓ cup mixed fruits and peels, cut up
2 tablespoons melted butter

Servings: Makes 2 stollen

Preheat oven to 375°.

Pour scalded milk into a mixing bowl and cool to lukewarm.

Sprinkle dry yeast over lukewarm water in a cup. Do not stir. Let stand. Add to lukewarm milk. Sift in 2 cups flour and beat until smooth.

Cream butter and sugar well in a second bowl. Add to yeast mixture with eggs, salt and enough of the remaining flour to make kneadable dough. Add fruits, peels and nuts.

Knead on a floured board until satiny. Place in greased mixing bowl. Cover and let rise in a warm place (80° to 85°F) until dough doubles in bulk. Punch down dough and let rest for 10 minutes.

Divide dough into 2 equal parts and roll each out into an oval, about ½" thick.

Brush half of 1 side of each oval with melted butter and fold over, pocketbook style. Transfer carefully to greased baking sheets.

Cover. Let rise again in a warm place until dough doubles in bulk.

Bake in a moderately hot oven until brown. Do not overbake. Take from baking sheet and place on cake racks. While still hot, brush with melted butter or with a confectioners icing (mix 1 cup confectioners sugar with 3 tablespoons warm milk and ½ teaspoon vanilla).

Let stand until cool.

Oatmeal Bread

I began baking bread in the winter of 1971, when I lived in northern Maine in a small, uninsulated cottage which I heated with a wood-burning stove. I'd set my loaves near the stove to rise – sometimes they would, but often it was too cold and drafty to produce anything edible! Over the years, I've experimented with many exotic bread recipes, but I haven't discovered anything which tastes better than this oatmeal bread.

Penny Wright
Rogers Memorial Library Staff

1 tablespoon granulated yeast
½ cup warm water
2 cups boiling water
2 cups oats
½ cup honey
1 teaspoon salt
1 cup buttermilk
6 cups flour (whole wheat or white– use organic flour for best-tasting results)

Makes 2 loaves

Dissolve yeast in ½ cup lukewarm water.

Boil 2 cups water and pour over oats, salt and honey. Mix well. Add buttermilk.

Cool mixture until lukewarm. At this point, add yeast mixture and stir.

Add flour cup by cup until it becomes difficult to mix with a wooden spoon and until mixture is no longer sticky and can be turned out on a floured surface.

Form into ball and knead for 5 minutes, adding flour if needed.

Wash and dry bowl, then butter it. Add dough and cover with a damp tea towel. Let rise for 1½ to 2 hours, until bulk has doubled. Punch down and, if time permits, repeat this process. If not, then form into 2 loaves and score tops with knife.

Place on buttered cookie sheet to rise until almost double again.

Bake in preheated oven at 350° for about 45 minutes.

Cool on wire racks.

Eat immediately!

Oven-Baked French Toast

During a fall trip to Spring Lake, New Jersey, we spent a delightful few days at the Victoria House Bed and Breakfast. *The wonderful aroma of this special French Toast awakened us the first morning, and was our favorite breakfast treat the entire stay. After promising to send the owners (and chefs) a recipe in return, they kindly shared their recipe with me.*

Mrs. Richard G. Lennon

2 loaves French bread, cut into 1" thick slices
6 large eggs
1½ cups milk
1½ cups half-and-half
1 teaspoon vanilla
⅛ teaspoon nutmeg
⅛ teaspoon cinnamon

Topping:

½ cup unsalted butter, softened
1 cup packed brown sugar
2 tablespoons dark corn syrup
1 cup pecans, chopped

Servings: 12

Recipe can be halved to serve 6 to 8 people.

Butter a 12" x 18" jelly roll pan (do not use vegetable spray). Fill pan with French bread.

Mix eggs, milk, half-and-half, vanilla, nutmeg, cinnamon. Pour over bread. Cover pan tightly and refrigerate overnight.

Preheat oven to 350°.

For the topping, mix together butter, brown sugar and corn syrup. Stir in pecans.

Spread topping mixture over bread, being careful not to allow it to "melt" over pan's edge and burn in oven.

Bake for 50 minutes. Do not over-bake. Center should be soft.

Let stand for 5 minutes. Enjoy!

Balzac's Plum Compote Cereal

I once read that Balzac ate plums as he wrote. Since I admire his work extravagantly, I said to myself, "Why not?" I didn't know where to find a steady supply of plums, but prunes – which are dried plums, after all – I could get. Prunes, by themselves, I didn't find very exciting. So I decided to add apricots – and one thing led to another. Balzac turned out three full-length books a year for twenty years. This I have not done; so perhaps I should have stuck with the idea of plums, solo. On the other hand, I have an ambrosial breakfast every morning. You must try it!

Tom Wolfe
Author

1 12-ounce box prunes
1 package dried apricots
1 box golden raisins
1 large slice of lemon
Water
1 box Grape Nuts cereal
1 box Alpen cereal
Bananas
Milk

Servings: 1 each morning

Put prunes, apricots, raisins and slice of lemon in a saucepan. Add water. Bring to boil for 2 minutes. Let simmer for 15 minutes. Allow to cool.

Place mixture in a Mason jar, including the resulting syrup. A full Mason jar will supply many servings.

Lay down a bed of Grape Nuts cereal in a cereal bowl. Spoon in a generous helping of the compote. Add 6 or 8 slices of fresh banana.

Lay down a covering of Alpen cereal. Add 2% milk or whole milk, as you prefer.

Puffy Pancake

This is an adaptation from a New York Times Magazine *recipe of many years ago. It is still a family favorite.*

Kate Duggan

½ cup flour
½ cup milk
2 eggs, lightly beaten
Pinch nutmeg
3 tablespoons butter
2 tablespoons confectioners sugar
Juice of ½ lemon

Servings: 2 to 4

Preheat oven to 425°.

Blend flour, milk, eggs and nutmeg lightly (a few lumps will remain).

Melt butter in a 12" ovenproof skillet or dish until foam subsides.

Immediately pour flour mixture into hot skillet and bake for 15 to 18 minutes. The pancake will be puffed and brown.

Sprinkle confectioners sugar on top and continue baking for about 2 minutes.

Remove from oven. Transfer to serving dish, pour lemon juice over all. Cut into wedges to serve.

Serve with fresh cut fruit, coffee and homemade strawberry and beach plum jelly for a special breakfast.

Southampton Historical Museum

Aunt Alice Halsey's Ginger Snaps

Aunt Alice's cookies always came out soft and delicious. We were told she actually used chicken fat from dinner the night before, instead of margarine. However, with our concerns about cholesterol, I wouldn't recommend it today!

B.J. (Halsey) Schreier

¾ cup margarine
1 cup granulated sugar
1 egg
¼ cup molasses
2 cups flour
1 tablespoon ginger
1 teaspoon cinnamon
½ teaspoon salt
2 teaspoons baking soda

Makes 24

Preheat oven to 350°.

Cream together margarine and sugar. Beat in egg and molasses.

Combine flour, ginger, cinnamon, salt and baking soda. Sift into egg mixture while mixing well.

Form cookies by teaspoons into little balls. Roll in granulated sugar.

Place on greased cookie sheet. Bake for 12 to 15 minutes until slightly rounded and crackled.

With these ginger snaps, try Milk Pail Hot Cider, a best seller at The Milk Pail, a local farmstand.

2 quarts freshly pressed apple cider
1 tablespoon honey
3 to 4 slices lemon
2 small cinnamon sticks

Combine ingredients and slowly bring to boil. Cover and simmer for 20 minutes. Strain. Serve hot.

Museum Cookies

I got this recipe from a cook in the Executive Dining Room at the Museum of Modern Art, *where I was the Director of Special Events for seventeen years. Thin, rich and crisp, these cookies were often served to the Museum Director, Board Members and special guests. My staff enjoyed them, too!*

Sarah Hoge

- ½ cup butter
- 6 tablespoons brown sugar, sifted
- 6 tablespoons white sugar
- 1 egg
- ½ teaspoon salt
- ½ teaspoon baking soda
- ½ teaspoon vanilla
- 1 cup flour
- 1 cup rolled walnuts (use a rolling pin to crush walnuts between 2 sheets of wax paper)

Servings: 24

Preheat oven to 375°.

Cream butter.

Sift sugars together, then add to butter. Beat until creamy.

Add egg and beat in.

Sift flour together with salt and baking soda. Add to butter mixture, mixing well.

Add vanilla, mixing well. Blend in walnuts.

Drop by teaspoons onto a greased cookie sheet.

Bake for 8 minutes.

Lemon Bars

I have been asked for this recipe many times. I got it from my mother, an excellent cook, many years ago.

Debra S. Tunger

Crust:

2 cups flour
½ cup confectioners sugar
1 cup butter

Filling:

2 cups sugar
4 tablespoons flour
1 teaspoon baking powder
½ teaspoon salt
4 eggs, slightly beaten
Juice of 2 lemons

½ cup confectioners sugar

Servings: Never enough

When making her "Luscious Lemon Squares," Audrey del Rosario includes the grated rind of 2 lemons to the filling for an added tang. She also uses a hot, wet knife to loosen the edges and cut into the squares while the pan is still warm.

Crust:

Preheat oven to 350°.

Combine flour and sugar. Blend in butter. Spread mixture in a 13" x 9" ungreased pan.

Bake for 20 minutes or until lightly brown.

Filling:

While crust is baking, mix filling ingredients together. Pour over warm crust. Bake for another 25 minutes.

Let cool and sprinkle confectioners sugar on top.

Cut into squares of desired size.

Grandma Annie's Walnettos

This recipe was handed down from my grandmother to my mother to me, and now to my sons (both of whom like to cook). When this is served at family functions, all the cousins rush up to get a couple. They are the most popular dessert, no matter what else is served. Easy to make – great to freeze – walnettos travel well. I have even sent them overseas to both my sons, one in Bolivia and the other in Dublin!

Diane Alpern Kovacs
Rogers Memorial Library Showhouse Designer

1 stick butter
1 cup granulated sugar
3 eggs, separated
1 teaspoon almond extract
2 teaspoons baking powder
1½ cups flour
1 cup brown sugar
1 teaspoon vanilla
1 cup walnuts, chopped

Servings: Never enough!

Preheat oven to 350°.

Cream butter and sugar well. Add egg yolks 1 at a time. Mix thoroughly.

Add almond extract. Mix baking powder with flour. Add to egg mixture. Mix well.

Spread into greased 8" x 12" pan.

Beat whites until stiff. Add brown sugar, vanilla and chopped walnuts. Spread over top of dough.

Bake 30 to 40 minutes. Top should be lightly browned.

Remove from oven, cool and cut into small squares.

Scottish Shortbread

Scottish people are known for "sharing a tin of their favorite shortbread." This family recipe was brought over from Scotland by my grandmother, and it is always enjoyed at tea time. Packed in decorative tins, the shortbread makes a wonderful holiday gift.

Sandy Fox
Cookbook Committee Co-Chairperson

½ cup granulated sugar
1 cup butter, softened
2 cups flour

Servings: Makes 36 squares

Preheat oven to 350°.

Cream butter and sugar with an electric mixer. Add flour. Mix thoroughly. Roll out to thickness of ¼". Cut into squares and prick each square with a fork.

Bake for about 15 minutes or until slightly brown.

Shortbread and coffee are a natural combination.

Doris Foster, who collects old cookbooks, reminds us how they made coffee for a crowd before the 50-cup coffeemaker was invented.

Put 1 pound medium ground coffee in a muslin bag large enough to hold twice that amount. Place bag in 2 gallons boiling water. Cover pot tightly. Reduce heat and simmer for 10 to 12 minutes. Do not allow coffee to boil. Remove bag and keep coffee hot over very low heat.

Date Bars

This recipe was given to me when I was a new bride (1934). I have made them for many bake sales, and they are great with a cup of tea.

Mrs. David H. Gilmartin

1 cup sugar
3 eggs
2 teaspoons vanilla
1¼ cups flour, sifted
2 teaspoons baking powder
Pinch of salt
1 pound dates, cut up
1 cup walnut pieces
Confectioners sugar

Makes about 48 bars

These bars are soft and chewy. They dry out quickly, however, so freeze them if you plan to serve them in the future.

Preheat oven to 350°.

Grease and flour a 10" x 15" x 1" jelly roll pan.

Beat sugar and eggs until foamy. Add vanilla and blend. Add flour, baking powder and salt on low speed until well mixed. Add dates and walnuts and mix well to blend thoroughly.

Spread evenly in prepared pan and bake 20 to 25 minutes until brown and the surface springs back when pressed lightly with a fingertip.

Cool on rack. Cut into bars and dust with confectioners sugar.

Snickerdoodles

This recipe is a family treasure passed down to my older sister by a very special nursery school teacher. My sister and her children make these cookies every Christmas, even though her children are now 27 and 29 years old! The tradition began when her children were of nursery school age. Now, my children make the cookies at holiday time as well, and have great fun. I do not know if they freeze well, because there are never any left!

Gail Green
Rogers Memorial Library Showhouse Designer

2 sticks margarine
1½ cups sugar
2 eggs
2¾ cups flour
2 teaspoons cream of tartar
1 teaspoon baking soda
½ teaspoon vanilla extract
Colored sugars
Sprinkles

Makes about 5 dozen

Preheat oven to 350°.

Mix all ingredients in a bowl. Roll dough into small balls.

Roll in colored sugars, sprinkles, etc. Place far apart on greased cookie sheet.

Bake 12 to 15 minutes, or until brown.

French Apple Tart

I spent some time in Normandy and became very fond of this dessert. I sampled tarts all through France while I was photographing professionally for Food & Wine *and* The New York Times. *I also worked for Pierre Franey and Craig Claiborne's food column, and Pierre's* 60 Minute Gourmet *and* "Pierre Franey's Kitchen."

Arnold T. Rosenberg
Photographer

Dough:

1½ cups flour
2 teaspoons sugar
8 tablespoons butter
4 tablespoons ice water

Filling:

6 or 7 Granny Smith apples, peeled and cored
Lemon juice, to prevent browning
2 tablespoons sugar
2 tablespoons butter
1 teaspoon lemon zest
Dash of nutmeg
Dash of cinnamon

½ cup apricot preserves

Servings: 8

Dough:

Combine flour and sugar in bowl. Cut in butter using a pastry blender or 2 knives, until mixture resembles coarse crumbs. Sprinkle ice water over mixture, 1 or 2 tablespoons at a time, tossing after each addition. Gather dough into a ball. Chill for 30 minutes.

Roll dough thin to cover a 9" tart pan with a removable bottom. Chill in regrigerator or freeze until firm.

Chop 2 cups of the apples. Sprinkle with lemon juice. Sauté with sugar, butter, lemon zest, nutmeg and cinnamon over low heat, stirring to prevent sticking. Cook until apples are soft, about 15 minutes.

Filling:

Preheat oven to 400°.

Put cooked apples in tart pan. Slice remaining apples and arrange on top of cooked apples. Dot with 1 tablespoon butter and sprinkle with 1 tablespoon sugar. Bake in center of oven for 40 to 45 minutes, until pastry is brown.

Heat preserves over low heat. Strain. After tart has cooled, brush jam over top.

Hazelnut-Pear Tart

I feel so privileged to be able to acquire wonderful produce from people in my own area who care about the real "Hamptons lifestyle." Picking our fruit from local fields, my children and I start with strawberries in the early summer and continue until the apples and pumpkins ripen in the fall. Pear tart is lovely on an autumn evening.

Janet L. Murray

Crust:

¾ cup unsalted butter
1 teaspoon sugar
2 cups sifted flour
1 tablespoon milk
¼ cup boiling water

Filling:

4 to 6 pears, peeled and thinly sliced
½ fresh lemon
2 tablespoons sugar
1½ tablespoons flour or arrowroot
¼ teaspoon nutmeg, freshly ground
1 tablespoon hazelnuts or pecans, finely chopped

You can spoon some hot, strained apricot jam over the tart after baking for a beautiful, jewel-like glaze.

Preheat oven to 350°.

Cut butter into pieces. Place in food processor together with sugar and flour. Pulse until crumbly. Add milk. Pulse. Add hot water last.

Flatten crust between wax paper to size of tart pan and chill for 1 hour. Pastry will be sticky.

Peel paper from crust and press into greased tart pan.

Arrange sliced pears on top of pastry. Squeeze lemon juice over pears.

Combine sugar, flour, nutmeg and nuts in a bowl and sprinkle over pears.

Bake for about 40 minutes, until pears are tender but not mushy. If top starts to brown early, cover with foil.

Serve warm with vanilla ice cream.

Pumpkin Pie Squares

This delicious recipe is good for a crowd. It also makes an excellent substitute for pumpkin pie.

Doris C. Foster
Centennial Cookbook Committee

Crust:

1 cup sifted flour
½ cup quick-cooking oats
½ cup brown sugar, packed
½ cup butter or margarine

Filling:

1 1-pound can pumpkin (2 cups)
1 13-ounce can evaporated milk
2 eggs
¾ cup sugar
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon cloves

½ cup pecans, chopped
½ cup brown sugar, packed
2 tablespoons butter or margarine

Servings: 24 squares

Preheat oven to 350°.

Crust:

Combine flour, oats, brown sugar and butter. Mix until crumbly.

Press into greased 13" x 9" x 2" pan.

Bake for 15 minutes.

Filling:

Combine pumpkin, evaporated milk, eggs, sugar, salt, cinnamon, ginger and cloves in bowl. Blend well. Pour into crust. Bake for 20 minutes, or until filling is set.

Combine pecans, brown sugar and butter. Sprinkle over pumpkin filling. Return to oven and bake 15 to 20 minutes more, or until filling is set.

Cool in pan on rack. Cut into 2" squares.

Serve with whipped cream.

Sour Cream Pecan Pie

This is a delicious but not too sweet pecan pie recipe.

Mary E. Tureski

3 large eggs
½ cup sour cream
1 cup dark corn syrup
1 cup sugar
1 teaspoon vanilla
⅛ teaspoon salt
1¼ cups pecan halves
1 unbaked pie shell

Servings: 6 to 8

Preheat oven to 400°.

Beat together eggs, sour cream and corn syrup. Add sugar, vanilla and salt. Mix well.

Arrange pecans in bottom of unbaked pie shell. Pour egg mixture over pecans.

Bake for 15 minutes, then lower temperature to 350° and bake for another 20 to 25 minutes, until knife inserted in center comes away clean and pie is fluffed and golden.

Cool, then serve with whipped cream.

Margaret's Rendezvous Pecan Pie

This pecan pie was a favorite of many local townspeople during the years that Margaret Smith owned and operated Margaret's Rendezvous. *Although she had many requests for it, as far as I know she kept the recipe a secret. As a young teenager, I waitressed there, and I always loved her pie. When I left, she surprised me with this gift.*

Penny Wright
Rogers Memorial Library Staff

3 tablespoons butter
3 eggs
½ cup brown or white sugar
1¼ cups pancake syrup, preferably maple
1 teaspoon vanilla
½ teaspoon salt
1 unbaked pie shell
Whole pecans

Servings: 6 to 8

Preheat oven to 400°.

Cream butter, eggs and sugar to a soft consistency. Gradually add syrup, vanilla and salt.

Pour into unbaked pie shell. Spread with whole pecans.

Bake for 20 minutes, then reduce heat to 300° for 20 more minutes.

Remove from oven while pie is still glossy, but not wet.

Apple Cream Pie

This recipe is my annual birthday cake, or should I say "pie." It is very special and very delicious!

Debra Clarke

2 pie shells

Filling:

6 cups apples, peeled and sliced
1¾ cups sugar
1¾ cups cream
6 tablespoons flour

Topping:

1 cup flour
1 cup sugar
2 teaspoons cinnamon
8 tablespoons butter

Servings: 16

Preheat oven to 375°.

Filling:

Mix together apples, sugar, cream and flour.

Place in 2 pie shells

Topping:

Mix together topping ingredients. Spread over apple mixture.

Bake for 40 minutes.

A wide variety of unusual apples, peaches and pears are seasonally available at farm-stands and pick-your-own orchards on the East End. Try Royal Gala or Granny Smith apples in your favorite pie and experiment with other unusual fruits.

Triple Berry Pie

The original recipe was given to me about twenty years ago by my grandmother Hendrickson's housekeeper and cook, Mary Nawrocki. I went on to experiment with other berry combinations. The pie crust recipe is from my mother-in-law, Kitty Byers, another wonderful cook. On a hot summer day, you can "bake" a great pie and you do not have to heat up your kitchen. Men look weak with bliss when they bite into this pie!

Lisa Byers

Crust (for 2 single crusts):

½ cup oil
¼ cup milk
2 cups unbleached flour, sprinkled with salt (about ½ teaspoon)

Filling for 1 pie:

½ pint strawberries
½ pint raspberries
¾ cup sugar
½ cup water
¼ teaspoon cinnamon
3 tablespoons cornstarch
1 pint blueberries

Servings: 6 to 8

Crust:

Mix oil and milk and pour all at once onto flour and salt. Mix lightly with fork.

Divide dough in half. Roll between 2 sheets of wax paper. Peel 1 sheet of paper off and flip crust into a 9" pie plate. Prick crust in several places with fork. Bake empty crust for about 10 minutes, or until golden brown. Cool on wire rack.

Filling:

Place strawberries attractively on the cooked crust. If berries are large, cut them in half and place cut side down. Sprinkle raspberries on top.

Place remaining ingredients in a medium saucepan on stovetop. Heat until blueberry mixture is thick and bubbly, stirring constantly. Be sure all cornstarch is dissolved.

Pour thickened blueberry mixture over strawberries and raspberries. Spread evenly.

Chill for several hours or overnight. Serve with whipped cream or ice cream.

Lemonade Pie

This is a great, fast summer dessert! It can also be made with a graham cracker crust.

Carol Fallon

Crust:

1 can (4 ounces) southern style coconut
3 tablespoons butter, melted

Filling:

1 can (14 ounces) sweetened condensed milk
1 can (6 ounces) lemonade concentrate, thawed, not diluted
1 cup sour cream, whisked lightly
Sweetened whipped cream (optional)

Servings: 1 pie

Crust:

Mix coconut and butter. Press into bottom and sides of a 9" pie plate.

Freeze for 15 minutes or chill in refrigerator for 1 hour.

Filling:

In a bowl, combine milk and lemonade. Fold in sour cream.

Pour into crust. Cover and freeze until firm, about several hours.

Let stand for 5 to 10 minutes at room temperature before serving.

Garnish with whipped cream.

Glazed Fresh Fruit Flan

This rich tasting, professional looking and infinitely variable flan never fails to delight people. It is great fun to make, deceptively easy, and looks jewel-like when finished. I use, depending on the season, blueberries, blackberries, raspberries, or slices of peaches, pears, plums, bananas, kiwis or even whole grapes, either by themselves or in exciting combinations.

Ceal Havemeyer
Rogers Memorial Library Trustee
Cookbook Committee Co-Chairperson

Pastry:

6 tablespoons butter, softened
1/3 cup sugar
3 egg yolks
¾ teaspoon vanilla
1½ cups unbleached flour

Filling:

8 ounces neufchâtel cheese, softened,
or 8 ounces cream cheese, softened
2 tablespoons sour cream
Fruit in season, about 1 quart berries or 3 cups fruit

Glaze:

10 ounces red currant jelly for dark fruits, or 10 ounces apricot jam for light fruits (2 10-ounce jars)
2 tablespoons water

Servings: 6 to 8

Pastry:

Preheat oven to 350°.

Cream butter with sugar. Add egg yolks and vanilla. Mix well. Add flour, ½ cup at a time, mixing after each addition. Form into patty, wrap tightly and chill for 1 hour.

Roll out to an 11" round. Place in greased 10" removeable bottom flan pan. Press dough into fluted edges to form neat crust. Prick holes in bottom with fork.

Bake for 15 minutes, until top edge of crust turns barely golden. Cool 10 minutes, then remove edge of flan plan, leave on base and cool completely.

Filling:

Beat neufchâtel cheese and sour cream together. Spread evenly over bottom of crust to keep fruit juices from soaking in.

Arrange berries or fruit of your choice in attractive patterns on top of filling.

Glaze:

Heat chosen glaze until melted. Add water if needed to thin. Strain heated preserves before using to clear it of fruit. Spoon or brush glaze over fruit, covering thoroughly. Keep chilled.

Serve with crème fraîche if desired.

Orange Carrot Cake

A nurse from Southampton Hospital brought this cake to a party in 1979. I don't know where she got the recipe, but everyone who has ever tried it has loved it.

Sarabeth Holmberg

This recipe is the best carrot cake I have ever had – try it and I'm sure you'll agree!

Suzanne St. Claire-Shaheen

Carrot Cake:

½ cup chopped walnuts
2 cups carrots, grated
1 large orange, skin left on, quartered
2 cups flour, unsifted
2 cups sugar
2 teaspoons baking soda
2 teaspoons baking powder
2 teaspoons cinnamon
2 teaspoons nutmeg
1 teaspoon salt
1¼ cups vegetable oil
4 eggs
½ cup raisins

Cream Cheese Icing:

8 ounces cream cheese
2 tablespoons honey
½ teaspoon vanilla flavoring

Servings: 10

Orange carrot cake is obviously a community favorite, since the same recipe came to us from two different people!

Carrot Cake:

Preheat oven to 350°.

In a food processor, chop the nuts. Separately grate carrots. Also purée orange quarters. Set these ingredients aside.

Mix together the flour, sugar, baking powder, baking soda, spices and salt. Add the orange purée, vegetable oil, and eggs. Mix thoroughly. Blend in the carrots, nuts and raisins.

Grease and flour a tube cake pan. Pour in mixture and bake for 1 hour. Remove from oven and, after cooling, remove from pan.

Cream Cheese Icing:

Soften the cream cheese and blend with honey and vanilla to taste. Spread on top of the cake. Double the icing recipe to ice the sides, if desired.

Italian Cream Cake

This recipe was given to me by my sister, Eleanor Graves, of Louisville, Kentucky. It won First Prize at a past Kentucky State Fair, and it was also published in the local newspaper.

Bessie Holden

Cake:

1 stick butter or margarine
½ cup vegetable shortening
2 cups sugar
5 egg yolks
2 cups all-purpose flour
1 teaspoon baking soda
1 cup buttermilk
1 teaspoon vanilla
1 small can (3½ ounce) flaked coconut
½ cup nutmeats (pecans), chopped
5 egg whites, stiffly beaten

Frosting:

1 8-ounce package cream cheese, softened to room temperature
½ stick butter or margarine
1 box powdered sugar (1 pound)
1 teaspoon vanilla
½ cup chopped nuts

Servings: 8 to 10

Cake:

Preheat oven to 350°.

Mix butter and vegetable shortening. Add sugar and beat until mixture is smooth. Add egg yolks and beat well.

Sift flour, measure, and sift again with baking soda. Add to the creamed mixture. Then add the buttermilk. Stir in vanilla, then add coconut flakes and chopped nuts. Fold in egg whites.

Pour batter into 3 greased and floured 8" layer cake pans (or two 9" pans).

Bake at for 25 minutes or until done. Cool in pans for about 5 minutes, then turn out on racks and let cool thoroughly.

Frosting:

Beat cream cheese with butter until smooth. Add sugar and mix well. Add vanilla and beat until smooth. Spread between layers and on top and sides. Sprinkle nuts on top.

Banana, Pear & Pineapple Cake

This recipe was given to me by my aunt, twenty-five years ago. It is still one of my favorite desserts.

Gail Huberman
Rogers Memorial Library Showhouse Designer

3 cups flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
2 cups sugar
1½ cups vegetable oil
3 large eggs, lightly beaten
1 8-ounce can crushed pineapple, with liquid
2 cups mashed bananas (6 bananas)
1½ teaspoons vanilla
1½ cups pears, chopped
Confectioners sugar

Servings: 10

Preheat oven to 350°.

In a large bowl, sift flour, baking soda, salt and cinnamon. Add sugar and combine well. Add oil, eggs, pineapple, banana, vanilla and pears. Stir until combined.

Pour into a buttered and floured 10" tube pan with removable bottom and place pan in middle of oven.

Bake for 1 hour and 10 minutes to 1 hour and 20 minutes, or until tester comes out clean.

Let cake cool in pan for 15 minutes. Remove sides from pan and let cake cool completely on a rack. Run a knife around the bottom of the pan and invert onto a serving plate.

Dust with confectioners sugar.

Uncle Louie's Cheesecake

Uncle Louie was my grandmother's brother. For every occasion that brought people together, Uncle Louie would arrive with his famous cheesecake. Now I bring cheesecake to other people's homes, and my friends can't wait to have some of his delicious cheesecake!

Colleen D'Giulio

4 8-ounce containers whipped cream cheese
1 stick sweet butter
16 ounces sour cream
2 tablespoons cornstarch
1¼ cups sugar
1¼ teaspoons vanilla
1 teaspoon lemon juice
5 eggs

Servings: 12

Graham cracker crust:

Mix together:

1¾ cups crushed graham crackers (about 24 crackers)
3 tablespoons sugar
½ cup melted butter

Press mixture firmly and evenly against bottom and sides of pan.

Preheat oven to 375°.

Let cream cheese, sour cream, butter and eggs stand at room temperature for 1 hour.

Blend them together. Add the cornstarch, sugar, vanilla and lemon juice. Using an electric mixer, beat on whip speed until very well blended. Beat in 1 egg at a time until mixture is very smooth.

Prepare a graham cracker crust.

Line a greased 10" pan with crust. Pour filling mixture onto crust. Place the pan in a large roasting pan half-filled with hot water.

Bake for 1 hour or until top is golden brown. Turn off oven and let cake cool in oven with door open for 1 hour. Let stand at room temperature until cool, then cover and refrigerate for 6 hours.

Swedish Torte

I love spectacular desserts – presentation is everything. This torte is exceptional. I never serve anything twice, and I am always looking for new inspiration. Therefore, I have almost two hundred cookbooks!

Katharyn S. Martens

4 eggs, separated
½ cup butter
½ cup sugar, plus 1 cup sugar
1 cup flour
1 teaspoon baking powder
Pinch of salt
4 tablespoons milk
½ cup minced walnuts
2 cups heavy cream, whipped
1 pint strawberries, sliced and sweetened to taste
Whole strawberries

Servings: 8 to 10

Preheat oven to 325°.

Beat egg yolks well.

Cream butter and ½ cup sugar. Add beaten egg yolks. Beat until creamy.

Add flour, baking powder, salt and milk. Beat well. Set aside.

Beat egg whites until stiff. Gradually add remaining sugar and continue beating until thick.

Spread the egg yolk mixture in 2 greased 8" cake pans. Spread the egg white mixture on top. Sprinkle nuts on 1 layer.

Bake for 30 minutes. Cool, then remove from pans.

To assemble cake, place the layer without nuts meringue side down on the plate. Spread with half of whipped cream. Top with strawberries, then with remaining whipped cream.

Place second layer, nut side up, on top of first layer. Decorate with whole strawberries.

Connie Desmond's New York Cheesecake

My singing career has taken me around the world, but part of my heart is always in my hometown of Southampton. I am delighted that my favorite cheesecake recipe will help celebrate the Library's Centennial.

Connie Desmond
Pop Singer & Southampton Native

Graham Cracker Crust:

2 cups graham cracker crumbs
½ cup (1 stick) melted butter
2 tablespoons sugar

Filling:

1 pound cottage cheese
1 tablespoon cornstarch
½ pint sour cream
4 eggs
¾ cup sugar
1½ tablespoons lemon juice (from fresh lemon)
⅛ teaspoon nutmeg
½ teaspoon salt
½ teaspoon vanilla
¼ teaspoon almond flavoring

Topping:

1 small package frozen strawberries, defrosted
1 teaspoon cornstarch, water added to form a paste
1 pat butter

Servings: 12

Graham Cracker Crust:

Mix ingredients together and press into bottom and sides of a well-greased 9" spring form pan.

Chill in freezer while preparing filling.

Filling:

Preheat oven to 325°.

Gently mix all ingredients together with electric mixer. Do not beat.

Add filling into crust and bake for 1 to 1½ hours. Cool in oven for 1 hour with door slightly ajar.

Remove from oven and cool before removing from spring form pan.

Topping:

Slowly heat strawberries until bubbly. Reduce heat. Gradually beat in cornstarch paste until strawberries thicken. Add a small pat of butter.

Cool and pour over top of cheesecake.

Aunt Bea's Lemon Cake

This dessert is wonderful when served with fresh blueberries in season. I usually make a double batch, since the cake freezes very well.

Albert E. Pensis, Pensis-Stolz, Inc.
Rogers Memorial Library Showhouse Designer

1 cup sugar
6 tablespoons butter, softened
2 whole eggs
1 teaspoon lemon
½ cup all-purpose flour
1 teaspoon baking powder
⅛ teaspoon salt
½ cup milk
1 tablespoon lemon zest, finely grated

Glaze:

½ cup confectioners sugar
3 to 4 tablespoons lemon juice

Servings: 6

Preheat oven to 350°.

Grease and flour a 9" x 5" loaf pan and line bottom with parchment paper.

Mix sugar and softened butter until mixture is light. Add eggs and lemon. Beat until smooth.

Sift dry ingredients together. In small portions, add dry ingredients to egg mixture, alternating with milk.

Blend in lemon zest and fold mixture into prepared pan.

Bake for about 50 to 60 minutes.

Glaze:

Combine sugar and lemon. Brush on glaze while cake is still hot.

Meringue Cake

My great-aunt, Antoinette Agnew Nestor handed down this recipe to me. Her family came to this country many years ago from Alsace–Lorraine.

June Cameron
Friends of the Library

6 egg whites
¼ teaspoon salt
2 cups granulated sugar, sifted
1 tablespoon vinegar
1 tablespoon vanilla
½ cup nut meats, finely chopped
1 cup heavy cream
3 tablespoons sugar
Vanilla to taste

Servings: 8 to 10

Preheat oven to 275°.

Beat egg whites and salt until very stiff. Add sugar gradually, beating constantly. Add vinegar and vanilla and beat until creamy (about 5 minutes).

Line two 8" or 9" cake tins with wax paper. Spread mixture evenly in pans and sprinkle with nuts.

Bake for 1 hour.

Remove from pans and take out of wax paper while still warm.

Whip cream with sugar and vanilla until very stiff.

Using whipped cream, assemble meringue layers. (Fresh strawberries or peaches can be added to the whipped cream.)

Refrigerate for 10 hours.

Bride's Cake

A friend shared this recipe with me just after we were both married. It could easily be subtitled "I haven't learned to cook yet but he still expects dessert"!

Karen LeTrak

1 18¼-ounce box white cake mix
1 teaspoon nutmeg
4 large eggs, lightly beaten
1 packet instant lemon pudding mix
¾ cup vegetable oil
¾ cup cream sherry
Confectioners sugar

Servings: 10

Preheat oven to 350°.

Grease a bundt cake pan.

In a large bowl, combine cake mix and nutmeg. Using a hand-held electric mixer, add eggs and beat until smooth.

Mix in pudding mix, oil and sherry, using the electric mixer. Mix well and pour into bundt pan.

Bake for 45 minutes or until cake tester inserted in middle of cake comes out clean.

Remove from oven and cool in pan for 10 minutes. Invert cake onto serving platter and let cool completely. Refrigerate for 1 day before serving. The flavor will improve overnight.

Sprinkle with confectioners sugar before serving.

Gâteau au Chocolat

This is my husband's favorite cake. When I lived in New York, I made it to sell. One person ordered twelve for a party. It really is delicious!

Mimi Lenihan
Interior and Floral Designer

9 ounces dark sweet chocolate
7 tablespoons butter, softened
3 egg yolks
⅔ cup granulated sugar
¼ cup potato starch (or flour)
⅓ cup ground almonds
¼ cup Grand Marnier or Amaretto
3 egg whites
Pinch of salt
Halved blanched almonds
3 tablespoons confectioners sugar (optional)

Servings: 8 to 12

Preheat oven to 375°.

Line bottom of 8" round cake pan with of buttered waxed paper.

In a heavy pan, melt 6 ounces of the chocolate in oven, stirring thoroughly until smooth. Beat in 4 tablespoons of the butter.

Beat egg yolks and sugar in a bowl until light and creamy.

Add melted chocolate, potato starch, almonds and liqueur. Blend well.

Beat egg whites with salt until firm, as for a soufflé. Thoroughly mix ⅓ of whites into chocolate mixture. Fold in remaining egg whites with large rubber spatula.

Pour mixture into prepared pan and bake in center of oven for 30 minutes. Cake will be fairly soft in middle.

Remove and cool on a cake rack.

When cool, cover with a frosting made by melting remaining chocolate in a small heavy pan in oven. Gradually beat in remaining butter. Add sugar for a sweeter frosting. Spread over top and sides of cake.

Decorate top with halved blanched almonds before chocolate is completely set.

Flourless Chocolate, Walnut & Espresso Torte

When I was the Pastry Chef at the Ram's Head Inn *on Shelter Island, this type of torte was always on the menu in some form. I'm sure that it will be just as popular on this side of the ferry. Forget the diet!*

Victor J. McNulty
Executive Chef - "75 Main Street"

Crust:

2 dozen homemade chocolate chip cookies
2 cups walnuts, toasted

Cake:

16 ounces bittersweet chocolate
6 ounces sweet butter
10 egg yolks
7 tablespoons sugar
2 tablespoons instant espresso
10 egg whites

Confectioners sugar

Servings: 10 to 12

Crust:

In food processor, grind cookies and walnuts until fine, then press into bottoms and sides of a 10" spring form pan. Refrigerate.

Cake:

Preheat oven to 350°.

Melt chocolate and butter in top of double boiler until smooth.

Combine egg yolks and 2 tablespoons sugar and expresso. Beat until thick. Slowly add yolk mixture to hot chocolate mixture until smooth. Remove from heat.

Whip egg whites to soft peaks, then slowly add remaining sugar. Continue beating until stiff. Gently fold whites into chocolate mixture.

Pour batter into prepared crust. Bake for 30 minutes, or until center is set.

Let cool. Before slicing, dust with confectioners sugar.

Serve with vanilla ice cream and raspberry coulis. Garnish with mint and shaved chocolate.

Danish Puffs

This delicious pastry was often found on the menu of brunches catered by my mother, the founder of Southampton's Old Mill Restaurant and Catering. *I always called these cakes "Old Shoes" because of the way the two of them collapse while they're cooling.*

Joanne Bochoski

1 cup butter, softened
2 cups sifted flour
2 tablespoons cold water
1 cup hot water
1 teaspoon almond extract
3 large eggs

Frosting:

1 cup confectioners sugar
1½ teaspoons soft butter
2 tablespoons cream
½ teaspoon vanilla

Servings: 32

Preheat oven to 425°.

Cut ½ cup butter into 1 cup flour until mixture resembles coarse crumbs.

Stir in cold water. Divide dough in half.

Press one half into a 12" x 3" oblong on one half of a large ungreased baking sheet. Repeat with remaining dough.

In a medium saucepan, bring hot water and remaining ½ cup butter to a boil. Remove from heat and immediately stir in remaining cup flour and almond extract. Beat in eggs, 1 at a time.

Spread mixture evenly over oblongs.

Bake for 30 minutes, until puffed and browned.

Frosting:

Combine confectioners sugar, soft butter, cream, vanilla and salt. Spread frosting over cakes while hot.

Serve while still warm.

Plum Kuchen Torte

In Bavaria, it is customary to have coffee and cake in the afternoon, either at home or at one of the many coffeehouses which exist to this day. My grandmother always had cake at hand, but mostly it was this one, because it is easy and delicious.

Gertrud Geremia

1 cup sugar
½ cup sweet butter or margarine
1 cup unbleached flour
1 teaspoon baking powder
1 pinch salt
2 eggs

Topping:

24 halves Italian plums, pitted, or, 4 regular plums cut into eighths.
Lemon juice
1½ tablespoons sugar
½ to 1 teaspoon cinnamon

Confectioners sugar

Servings: 10 to 12

Other fresh, frozen or canned fruits such as peaches, blueberries and golden delicious apples can be used.

Can be frozen, then defrosted and reheated briefly in 300° oven.

Preheat oven to 350°.

Cream sugar and butter. Add flour, baking powder, salt and eggs. Beat well.

Spoon batter into a 9" greased spring form pan.

Sprinkle plums lightly with lemon juice, depending on sweetness of fruit.

Mix sugar with cinnamon to taste. Mix with plums.

Place plum halves skin side up on top of batter.

Bake for 1 hour.

Remove and cool. Sprinkle with powdered sugar.

Refrigerate.

Meringue Ice Cream

This delicious dessert is excellent with chocolate sauce or fresh fruit.

Bonnie D'Arienzo

5 egg whites, at room temperature
1½ cups granulated sugar
2 cups heavy cream
1 tablespoon vanilla
2 tablespoons confectioners sugar

Servings: 8 to 10

Preheat oven to 250°.

Line cookie sheets with parchment paper.

Beat egg whites until soft peaks form. Gradually add granulated sugar, 2 tablespoons at a time. Beat until stiff.

Spoon egg white onto cookie sheets (half on each sheet).

Bake for 50 to 60 minutes or until lightly browned. Turn oven off and leave meringue in oven until completely cool.

Whip heavy cream. Add vanilla and confectioners sugar.

Crush meringues and add whipped cream. Place mixture in a spring form pan (lightly greased). Wrap in Saran Wrap and aluminum foil, then place in freezer.

Chocolate Sauce:

Susan Halsey–Swanson shares this recipe, which comes from a Norwegian friend who worked on one of the Southampton estates.

¼ cup butter
2 ounces unsweetened chocolate
¾ cups sugar
4 tablespoons unsweetened cocoa
½ teaspoon vanilla
¼ to ½ cup milk

Melt butter and chocolate in top of double boiler. Add cocoa, sugar and vanilla. Add milk slowly until desired consistency is reached. Sauce keeps for several weeks.

Classic Tiramisu

This recipe is excellent for ladies' meetings. Tell them "It only tastes fattening!" It is made with all low calorie substitutes – even the heavy cream!

Linda Volkmer
Rogers Memorial Library Staff

6 egg yolks
1 cup sugar
1¼ cups mascarpone cheese
1¾ cups heavy or whipping cream
2 packages (3 ounces each) ladyfingers
⅓ cup coffee liqueur

Sweetened Whipped Cream:

½ cup heavy or whipping cream
1 tablespoon unsifted confectioners sugar
¼ teaspoon vanilla extract

Servings: 10 to 12

In small mixer bowl, beat egg yolks and sugar about 1 minute, until thick and lemon colored. Place in top of double boiler over boiling water. Reduce heat to low and cook 8 to 10 minutes, stirring constantly.

Remove from heat. Add mascarpone cheese, beating well.

In another bowl, whip cream until stiff peaks form. Fold into egg yolk mixture. Set aside.

Line bottom and sides of 2½ to 3-quart bowl or soufflé dish with lady-finger halves, split sides up. Soak with coffee liqueur. Spoon half of cream mixture into ladyfinger-lined bowl. Repeat ladyfinger and cream layers.

Sweetened Whipped Cream:

In small mixer bowl, combine heavy or whipping cream, unsifted confectioners sugar and vanilla extract. Whip until stiff peaks form.

Put whipped cream on tiramisu. Garnish with cocoa and chocolate curls.

Cover and refrigerate several hours or overnight.

Trifle

I grew up in England where trifle was for special occasions. Certainly it made a change from rice pudding – all desserts were "puddings". Classy recipes demand your own home-made custard but, for some of us, Bird's *remains the only custard!*

Michael Jenyon
Novelist & Food Writer

1 pound cake*, cut into pieces
Sherry or brandy
1 16-ounce can peaches or apricots, drained
1 envelope Bird's dessert mix
2 cups milk
3 tablespoons sugar
1 or 2 bananas
1 cup heavy cream, whipped and sweetened to taste
Toasted almonds

***Sponge cake, layer cake, ladyfingers, or macaroons are also suitable.**

Servings: 6

"Raspberry jam smeared over the cake and no fruit is the norm for most trifle recipes, but not for me! Trifle offers a chance to be inventive. Choose your cake, alcohol, fruit and how you layer it. If your fruit bowl happens to be Waterford crystal, you are home and dry before you start!"

Line a glass fruit bowl with the cake.

Drench or sprinkle the cake to taste with a decent brandy or sherry (rum or fortified wines such as madeira also work well). Add the canned fruit.

Make the custard with the sugar and milk (directions on envelope). Let cool before spooning it over the fruit.

Slice the banana (one may be enough). Place slices over the custard, then spread the whipped cream on top.

Decorate according to whim: toasted almonds, fresh raspberries or canned mandarin segments symmetrically positioned around the circumference.

Cover and chill.

Meadow Club Rice

Charles E. and Henrietta S. Frankenbach were the grandparents of my husband, Boo Frankenbach. In the late 1800's, Charles was the Steward and Henrietta was the Cook at The Meadow Club of Southampton. *This recipe was used by them at the club and, in 1976, I gave it to the Historical Museum for their cookbook,* "Alewives to Zucchini." *It was one of three recipes written up by* The New York Times *when they reviewed the book.*

Ann H. Frankenbach

½ cup rice
1 pint to 1 quart milk
½ teaspoon salt
½ cup granulated sugar
1 envelope Knox gelatin, dissolved in ¼ cup water
½ pint heavy cream
1 teaspoon vanilla

Servings: 6 to 8

Put rice in cold water, then bring to a boil and drain off water.

Add 1 pint milk and salt, cook slowly until rice is tender and thick, stirring continually. Add more milk as needed – up to 1 quart – until rice is thoroughly cooked.

Remove from stove. Add sugar. When almost cool, add dissolved gelatin.

Whip cream together with vanilla. Fold into rice. Pour mixture into glass bowl and refrigerate at least 3 hours.

Serve with melba sauce.

Do not double recipe.

Blueberry Bread Pudding

Summertime, fresh fruit, easy living. this recipe is something the kids can have fun with and "cook."

Vera Wang Becker
Designer

- 1 giant loaf Wonder Bread
- 6 whole eggs
- ½ cup milk
- 1 tablespoon vanilla
- 6 tablespoons sugar
- 2 pints blueberries, cleaned
- ½ cup light brown sugar
- 1 tablespoon melted butter or margarine
- 2 cups water

Servings: 8

Can be made hours before guests arrive, then warmed just before serving.

Preheat oven to 425°.

Trim crusts from bread (leave slices whole). Set aside.

Beat together eggs, milk, vanilla and 3 tablespoons of the sugar.

Place cleaned blueberries in saucepot with water and remaining sugar. Bring to boil for 30 seconds, then remove from heat.

Grease a 9" x 10" baking dish with butter.

Dip bread in egg mixture and layer the bread in bottom of baking dish. Place a ladle of blueberries on top of bread. Repeat process to make additional layers. Sprinkle with brown sugar.

Bake in oven for 15 to 20 minutes. Put a cookie sheet on shelf under baking dish, to catch any overflow.

Serve warm. Top with crème fraîche.

Indian Pudding

This recipe is from my husband Hugh's grandmother, who lived next to the Presbyterian Church in Southampton from 1890 to 1934 and was married to Dr. Hugh Halsey. She was active in the community and I loved and respected her. I make this delicious dessert every year for our family Christmas dinner.

Emily Halsey

1 quart plus 1 pint whole milk
1 cup white cornmeal
½ pound butter (slightly less)
⅔ cup granulated sugar
⅔ cup Grandma's molasses
2 teaspoons ground nutmeg
2 teaspoons cinnamon
1½ teaspoons salt
5 eggs, well beaten

Servings: 8 to 10

You can substitute "egg beaters" for the eggs or use a combination of both. Margarine can be substituted or, use a combination of both.

Pudding can be made up to 1 day ahead, then reheated before serving.

Preheat oven to 300°.

Bring 1 quart of the milk to boil in double boiler.

In a bowl, mix cornmeal and 1 pint milk. Slowly add boiling milk, stirring to avoid lumps.

Return to double boiler and cook until thickened, about 30 minutes to 1 hour, stirring occasionally.

Add butter, stirring until melted. Remove from heat. when lukewarm, add sugar, molasses, nutmeg, cinnamon and salt. Then add eggs.

Put in baking dish and bake for 3 to 4 hours. Test with wooden toothpick inserted in center. If it comes out clean, pudding is done.

Serve with vanilla ice cream.

Baklava

Baklava is one of the oldest and most traditional Greek desserts. This recipe has been handed down through many generations of my family. After seeing a dish of baklava, most people feel it must be the result of many hours of hard work. It is not nearly as difficult as it appears. Baklava can be enjoyed for several days after baking. Just keep it tightly covered in its baking dish at room temperature.

Melanie Wambold

Filling:

1¾ cups walnuts
1¾ cups pecans
½ cup sugar
2 teaspoons ground cinnamon
⅛ teaspoon ground cloves
1 pound unsalted butter, melted
1 pound phyllo pastry (thawed as per package directions)

Syrup:

2 cups sugar
1½ cups water
1 2" strip of lemon peel
4 whole cloves
1 cinnamon stick
½ cup honey

Servings: 18

Filling:

Preheat oven to 325°.

Chop nuts in processor in 2 batches. Add sugar, cinnamon and cloves to chopped nuts and mix until blended. Set aside.

Cut phyllo dough to fit a 9" x 13" pan. Keep dough covered with a damp towel.

Brush pan with melted butter. Place 1 sheet phyllo in bottom of pan. Brush top of sheet with butter. Repeat layering with 6 more sheets, brushing each.

Spread 1¼ cups of nut mixture evenly on top of layered sheets. Add 5 more sheets before spreading next layer of nut mixture. Add 5 more phyllo sheets, ending with a third layer of nuts. Layer 7 buttered sheets on top to finish off and brush top with remaining butter.

With a sharp knife, cut a 2" diamond shaped pattern through all layers to bottom of pan. Bake for about 1 hour or until golden brown. Remove from oven. Cool slightly.

Syrup:

Combine first 5 ingredients in a saucepan. Bring to boil, stirring constantly. Boil for 5 minutes, then add honey. Boil for 5 more minutes. Cool to lukewarm. Pour over baklava. Let stand overnight before serving.

Fourth of July Firecracker

It is spicy, red, white and blue. An old-fashioned dessert with a New Age kick! Jalapeño raspberry sauce rippling over vanilla ice cream, ringed with plump blueberries. For the host or hostess who wants to spend more time with guests and less in the kitchen.

Barbaralee Diamonstein-Spielvogel
Art Critic & Author

2 pints fresh raspberries
4 to 6 tablespoons sugar
1 tablespoon jalapeño jelly or ¼ teaspoon jalapeño pepper
1 pint fresh blueberries
1 quart homemade vanilla ice cream

Servings: 4

In a blender, combine fresh raspberries and sugar. Blend until sugar is dissolved.

Add jalapeño jelly and blend. Taste and adjust for "heat" and sweetness.

Pass sauce through a fine strainer to remove seeds.

Spoon fresh blueberries over ice cream. Top with sauce and, on this special holiday, a small paper American flag.

Easy Fruit Clafoutis

This is a quick and easy dessert, best made when the fruit is in season. However, it can be made with one or another fruit all year long. It is relatively low in calories – about 120 per serving.

Elaine K. G. Benson
Owner of the Benson Gallery in Bridgehampton

¼ cup sugar
1 tablespoon cornstarch
1½ teaspoons vanilla extract
2 eggs
1½ cups milk
1 pint fruit – strawberries, peaches, blueberries, blackberries, plums, raspberries or any combination
Confectioners sugar

Servings: 6

Preheat oven to 350°.

Mix sugar and cornstarch in a bowl. Add vanilla and eggs. Whisk well for 40 to 50 seconds. Add milk and whisk until well blended.

Distribute berries or other fruit in a 6-cup gratin dish (quarter strawberries if they are large; cut peaches into bite size). Pour egg mixture over fruit. Place baking dish on a cookie sheet.

Bake 40 minutes or until set. Cool to room temperature or serve while still lukewarm.

Sprinkle with confectioners sugar.

Strawberries Romanoff

Spring strawberries have always been a personal addiction of mine. One of my fondest childhood memories is of picking these plump little berries from my grandmother's garden. This recipe is an elegant way to display these springtime jewels.

Shawn Doty
Chef - Savanna's Restaurant

- **1 pound sweet spring strawberries, quartered, with tops off**
- **1 shot vodka**
- **1 teaspoon powdered cinnamon**
- **4 scoops vanilla ice cream**

Servings: 4

Place strawberries, cinnamon and vodka in a mixing bowl.

In a separate bowl, beat ice cream with a fork until smooth and just pourable.

Pour ice cream into 4 bowls. Distribute marinated strawberries evenly among the bowls.

Garnish with fresh mint leaves and serve immediately.

Chocolate Paté

This is an unexpected presentation for chocolate. Guests can indulge a little or a lot, according to their whim. I was inspired to create this recipe by Julia Child's *"Chocolate Ganache."*

Steven Stolman
Pastry Designer

16 ounces semi-sweet chocolate
2 cups heavy whipping cream
4 teaspoons pure vanilla extract
6 tablespoons bourbon
Confectioners sugar
Pecans, chopped
Gingersnaps

Servings: A small crowd

In a heavy saucepan, combine chocolate and cream. Stir over moderate heat until melted. Continue stirring until smooth. Add vanilla and bourbon. Sieve in confectioners sugar to taste.

Pour mixture into a loaf pan lined with plastic wrap. Freeze until firm, about 1 hour.

To unmold, submerge bottom of loaf pan in warm water. Run a sharp knife around edge of paté to release vacuum. Invert on a decorative platter and sprinkle top with chopped pecans. Surround with gingersnaps and provide a spreader of some kind.

Can be repeatedly refrozen.

Butterscotch Sauce

This is a recipe which I have had for many, many years. It was given to me by the mother of a good friend from Columbus, Ohio, and it is the most delicious recipe for Butterscotch Sauce that I have ever tasted.

Ann B. Swint
Rogers Memorial Library Trustee

1¼ cups light brown sugar, packed
⅔ cup Karo light syrup
4 tablespoons butter
2 tablespoons lemon juice
Pinch of salt
1 teaspoon vanilla
1 small can condensed milk

Makes about 2 cups

In a heavy saucepan, bring brown sugar, Karo syrup and butter to a boil. Boil about 10 minutes, until liquid makes a thread (238°).

Remove from flame. Add lemon juice, salt and vanilla. Cool for about 15 minutes.

Stir in the condensed milk. Beat until well mixed.

Refrigerate until ready to serve.

To serve warm: Heat in water bath over low heat or microwave on low power, stirring often. If thinning is necessary, use cream, not water.

National Golf Links of America

Halsey Salad Dressing

My daughter, Gail, found this recipe on a bag of spinach. I shared the recipe with the chef at the 1770 House *when I was taking cooking lessons there. It appeared later on the menu as "Halsey Salad Dressing."*

Gwendolyn P. Halsey

½ cup olive oil
⅔ cup red wine vinegar
¼ cup sugar
1 garlic clove, minced
½ teaspoon salt
½ teaspoon Worcestershire sauce
⅛ teaspoon pepper

Mix all ingredients.

Serve with salad of your choice.

Lemon / Honey Salad Dressing

About eleven years ago, I started making this dressing in Quogue during summer weekends, and it remains to this day my favorite salad dressing. Sometimes I eliminate the honey if I want no sweetness.

Dennis Rolland
Rogers Memorial Library Showhouse Designer

Juice of 1 lemon
1 garlic clove, crushed
¼ teaspoon prepared Dijon mustard
1 tablespoon raw honey
¾ cup extra virgin olive oil

Place first 4 ingredients in a covered jar. Shake until the honey dissolves. Add olive oil and shake vigorously.

Shake again just before dressing salad.

Raspberry Vinaigrette

I acquired this recipe at a health spa several years ago. With only 30 calories per serving, it has so much flavor with so little guilt.

Diane Sadowski

1½ cups raspberries, fresh or frozen
¼ teaspoon ground thyme
¼ teaspoon black pepper
3 tablespoons raspberry vinegar
¼ cup water
2 teaspoons canola oil
1½ teaspoons soy sauce
1 tablespoon fructose

Servings: 8

Press raspberries through a fine mesh sieve to remove seeds, if desired.

Place all ingredients in a blender and blend.

Pour into a covered container and refrigerate

Use over any of our local varities of green lettuce.

Tomato Green Apple Relish

When the tomatoes ripened, my mother, Clara Cameron, would make relish – enough, hopefully, to last the year. I continue to make this relish for family and friends. It goes very well with almost any meat dish.

Mrs. Charles B. Forbes

6 to 7 medium ripe tomatoes
1 cup celery
1 cup white onions
1 cup green apples
2 medium red peppers
1½ cups sugar
1½ cups cider vinegar
½ tablespoon cloves
2 tablespoons mustard seeds
2 cinnamon sticks

Makes 4 to 5 pints

Peel, core and roughly chop tomatoes. Put into large pot.

Put vegetables through grinder, then add to pot, together with sugar, vinegar and spices.

Bring to boil, then reduce heat and cook about 1 hour, until thickened.

Pour into sterilized jars.

Mina's Highland Mustard

This recipe was given to me by an eighty-three year old Scottish woman who became my best friend when I had my first child. She lived two floors below us in a Victorian apartment house. An angel sent from heaven, she watched over our expanded family for nine months (until we moved). She would send up delicious meals, with unparalleled baby advice, help and wonderful friendship. If there were more people like her in the world, what a great place it would be!

Melissa Donaldson

6 ounces dry mustard
1½ teaspoons black pepper
¼ teaspoon white pepper
¼ teaspoon cayenne pepper
Water
2¼ cups sugar
1½ cups white vinegar
1 tablespoon salt
3 eggs, well beaten
4 tablespoons butter

Fills: 5 small Ball jars or 10 baby food jars

In large pot, mix first 4 ingredients with enough water to make a paste.

Add sugar. Mix well over low heat. Add vinegar slowly and mix Add salt and mix. Then add eggs and butter. Cook over medium heat, stirring until mixture comes to a boil.

Remove from heat and cool. Place in jars and refrigerate.

Excellent as a condiment with fish or sandwiches. Delicious alone, but "a bit hot."

Use as a dip for crudités, mixing equal parts of mayonnaise and sour cream, adding mustard to taste.

Cream of Broccoli Soup

This tasty soup is a menu favorite at our restaurant. It is great for serving to a crowd. However, you should reduce the quantities for a family dinner.

Paul's Italian Restaurant

1 pound butter
1 pound flour
1 bunch celery, minced
1 small onion, minced
Vegetable oil
2 quarts heavy cream
2 quarts milk
3 40-ounce cans College Inn chicken broth
3 bunches broccoli, chopped

Servings: 38 8-ounce servings

Melt butter. Add flour, blend well and set aside.

Sauté celery and onion in oil. Add flour mixture. Mix lightly.

Add milk and cream to mixture. Stir until smooth. Add chicken broth.

Add broccoli. Cook until almost tender.

Czech Peasant Garlic Bread:

During the wars in Europe, soldiers in Czechoslovakia were given garlic bread to prevent contagious diseases. It was great during flu season, and also good for the digestion. However, it is best not to socialize for at least half a day after eating.
Toast rye bread slices to a golden color. While hot, rub with garlic clove. Spread with butter.

Eva & Paul Motyka

Spinach Stuffing

This makes a delicious stuffing for fowl and veal, and it is best if made the day before. It may also be served as a vegetable casserole and baked in a covered dish in a pre-heated oven set at 350° for about forty-five minutes.

Janet Macri

4 packages frozen whole spinach
1 cup raisins
2 garlic cloves, chopped
4 large onions, chopped
¼ cup olive oil
1 egg, beaten
2 cups Pepperidge Farm Herb Stuffing
½ cup Romano cheese, freshly grated
Dash of nutmeg (optional)
Salt and freshly ground pepper, to taste
¼ cup pine nuts

Servings: 6 to 8

Cook spinach according to directions on package. Drain and set aside. Reserve liquid.

Cover 1 cup of raisins with some of reserved liquid to plump.

In a large skillet, sauté garlic and onions in olive oil until lightly golden and glossy.

Chop spinach. Add garlic and onions. Add egg, herb stuffing, cheese, nutmeg, salt and pepper.

After mixture is well blended, add drained raisins and pine nuts. Also add some of reserved liquid to make sure stuffing is not dry.

Refrigerate overnight.

No-Cooking Pasta Sauce

On hot summer nights in August, when sitting out on the deck with friends, this pasta sauce, served with spaghetti, grilled fish and French bread, makes for a very easy evening. Use whatever is fresh from the garden. Just use your imagination – as long as the tomatoes are very ripe. Basil and any herbs from your garden in season can be used, i.e. oregano, thyme, marjoram, tarragon, chives and parsley. Also try it with blanched asparagus or broccoli.

Diane Sadowski

5 to 6 large local ripe tomatoes
1 small onion, red or yellow, chopped
2 garlic cloves, minced
½ cup fresh basil, chopped
1 teaspoon thyme, chopped
1 teaspoon marjoram, chopped
1 teaspoon fresh chives, chopped
1 cup extra virgin olive oil
¼ cup balsamic vinegar
¼ cup red wine
Salt and pepper to taste

Servings: 4

Blanch tomatoes in boiling water for 30 to 60 seconds. Remove with slotted spoon and run under cold water. Remove skins. Chop and place in 4-quart glass bowl.

Add onions, garlic and fresh herbs to tomatoes. Add olive oil, balsamic vinegar and wine. Salt and pepper to taste.

Prepare sauce at least 3 hours before serving. Let marinate in bowl. Stir often.

Meatless Tomato Sauce

This is a favorite recipe. Owing to my love of tomatoes, as a child, I picked them for the Campbell's Soup Company in Pennsylvania. Sadly, last summer, the deer ate every tomato in my garden. I have high hopes for this summer's crop.

Arnold T. Rosenberg
Photographer

2 tablespoons olive oil
¼ cup garlic, smashed and chopped
2 medium onions, diced
3 28-ounce cans tomatoes, drained and coarsely chopped
1½ cups fresh basil, coarsely chopped, or 1½ tablespoons dry basil
1½ teaspoons thyme
2 bay leaves
½ teaspoon red pepper flakes
1 teaspoon dried oregano
2 teaspoons rosemary, chopped
1 tablespoon sugar
1½ teaspoon salt
2 teaspoons pepper

Makes 2 quarts

In a deep skillet, heat oil. Sauté garlic and onion until transparent. Do not burn.

Add tomato. Heat and add seasonings while stirring.

Bring to boil, then turn heat down. Simmer 45 minutes, stirring occasionally.

Fresh herbs are best, when available. This recipe can be used as a base for many recipes requiring tomato sauce. Tomato paste can be used as a thickener.

Brunch Soufflé

As a teacher with little time for cooking, I am always looking for recipes which can be made ahead. This easy soufflé is delicious, and allows me the time to enjoy the company of our guests, as opposed to being stuck in the kitchen.

Sandy Fox
Centennial Cookbook Co-Chairperson

16 slices firm white bread, cubed, with crusts off
½ pound cooked bacon, shrimp or ham, cut up.
8 to 10-ounce bar cheddar cheese, grated
7 eggs
2 teaspoons dry mustard
2½ cups milk
1 large onion, chopped
1 green pepper, chopped
1 tomato, sliced
Salt and pepper

Servings: 8 to 10

Preheat oven to 375°.

Grease a soufflé dish.

Spread ½ of the bread crumbs evenly on bottom of soufflé dish. Add bacon, ham or shrimp and 2/3 of the cheese. Add remaining bread cubes.

Mix eggs, mustard, milk, salt and pepper together. Add onions and pepper to mixture. Pour evenly over bread cubes.

Spread remaining grated cheese on top. Refrigerate overnight.

Before baking, garnish top with tomato slices.

Bake for 1 hour, or until puffy and brown.

Saltimbocca

Saltimbocca means "jump in the mouth." After tasting this elegant version of a traditional Italian dish, you'll understand why this remarkable combination of veal, prosciutto and cheese received its name.

Henry A. Lambert
Author of "Pasta & Cheese - The Cookbook"

- 4 large scallops of veal, pounded thin
- 2 thin slices prosciutto, halved
- 1 teaspoon fresh sage leaves or ½ teaspoon dry sage
- 4 teaspoons Parmigiano cheese (Reggiano or Grana Padano)
- 1 egg
- 1 cup flour
- 6 tablespoons (¾ stick) unsalted butter
- ¼ cup Marsala wine
- ¼ cup dry white wine
- ½ cup brown sauce
- Salt and pepper

Servings: 2

Lay 2 scallops flat and place ½ slice prosciutto on each. Divide cheese and sage evenly between the two. Place remaining prosciutto on cheese and sage, and top with remaining scallops. Press these "packages" lightly to remove air pockets and refrigerate for 10 minutes.

In one bowl, beat the egg. In a separate bowl, combine flour and 1 teaspoon of salt. Dip each veal package first into the egg, then into the flour and salt mixture to coat it.

Melt 2 tablespoons of butter in a large heavy pan over medium high heat. Add veal and sauté until browned on bottom, then add another tablespoon butter to pan. Turn veal and brown. Remove veal and reserve on warm plates or a platter.

Add Marsala and white wine to pan and reduce over high heat until 1/8 cup remains. Add remaining butter and brown sauce. Lower heat to medium and whisk until butter is melted into the sauce. Remove pan from heat and season sauce with salt and pepper.

Spoon sauce over veal and serve immediately.

Eastern Long Island Clambake

Several generations of Corwins have prepared clambakes on local beaches every summer. This method of preparing clams is an old South Fork tradition.

Dr. Donald K. Corwin
President, Rogers Memorial Library

Dig or purchase clams of cherrystone to roaster size. Those who enjoy clams will consume from 10 to 25 each. For a larger group, 10 per person will be sufficient for an appetizer.

You will need a metal barrel hoop or some bricks, newspapers, brush (small dead oak branches preferred), some tongs to pick up the clams, pots to hold them, butter for a dip, and a hose for fire protection.

Newspapers are spread on the ground and a metal hoop or circle of bricks is laid on top.

The clams are packed tightly together with the hinge side up. This is to let the clam juices out and keep ash from falling in. Pile on brush to about 3 feet high. Push crumpled newspaper into the brush, but not on top of the clams.

Light a bonfire and wait about 20 minutes.

Brush off most of the embers with an old, damp broom.

Remove a clam and dip in pan. It should fall open easily, and the clam should be lightly brown. If white and juicy, fan the remaining embers with the broom and wait a few minutes. Then try again.

Gather clams into the pot and put on the table. Open clams and put a pat of butter in half of the hot shell. Dip clam into hot butter.

It's a very special taste, and a memorable event.

My Mom's "Special" Tomato Juice

My mom, Margaret White Nugent, says that her mother, Agnus White, made this juice from tomatoes and celery grown by her father, Gilbert H. White, on their vegetable farm off Windmill Lane in the late 1800's and early 1900's.

Peg Conklin

4 cups tomatoes, cut up
¼ cup water
1 teaspoon salt
⅛ teaspoon black pepper
2 tablespoons sugar
2 stalks celery with leaves, cut
5 whole cloves

Servings: 2 to 4

Combine all ingredients and bring to a boil. Simmer slowly for 20 minutes.

Press through a sieve, then refrigerate

Serve hot or cold.

This is a tasty, refreshing drink when cold, and it can also be used as a light soup when freshly warm or reheated. Also, it makes a good base for Bloody Marys.

Recipe may also be made in larger quantities and frozen or canned.

Pisco Sour Cocktail

This is a very popular drink in Chile and Peru.

Juan Pablo Molyneux
Rogers Memorial Library Showhouse Designer

4 parts Pisco
2 dessert spoonfuls powdered sugar
1 egg white
1 part lemon juice
Bitters

Servings: 1 cocktail

Pour Pisco into a blender. Add sugar, egg white, lemon juice and a dash of bitters. Blend for a few seconds.

Prepare the drinking glass by dipping the rim in powdered sugar. Pour the cocktail into a glass.

Drink should be served very cold.

Note: This drink can be prepared in advance and maintained in the freezer.

Using the same measures, vodka can replace Pisco. Whiskey can also replace Pisco, but the proportions should then be: 2 parts whiskey and 1 part lemon juice. In each case, if more is required, the ingredients may be increased while maintaining the same proportions.

Original, Authentic Kentucky Mint Julep

In 1974, I covered the Kentucky Derby *for Andy Warhol's* Interview *magazine. I spent so much time beforehand teaching friends in Southampton how to make a proper mint julep that I was forced to write my story off the television screen, since I arrived in Louisville about 2 hours before post-time. I could not convince the security guards to let me into the Press box, so I ended up watching the race on a tiny set in one of the backstretch barns.*

Porter Bibb
Author

1 tablespoon granulated sugar
1 tablespoon fresh mint, chopped
1 tablespoon spring water
1 cup shaved ice
2 ounces Jack Daniels Sour Mash
1 small sprig fresh mint

Servings: 1

Sterling silver julep cups are traditional, but tall highball glasses work nearly as well, but are difficult to frost. This recipe is the official Churchill Downs Ken tucky Derby Mint Julep Makins, as handed down by my uncle, Judge Hubert Willis, Chairman of the Board of Churchill Downs.

Place sugar and chopped mint in pestle and make a paste. Add water and continue stirring until mixture is a thick, green syrup.

Fill julep cup with crushed or shaved ice. Add mint syrup and Sour Mash whiskey and decorate with sprig of mint. Place julep cups in freezer for 30 minutes to frost, being careful not to touch sides with fingers.

Serve at once after removing from freezer.

Southside & Beachcomber

The origins of the Southside remain shrouded in mystery, with a number of clubs claiming the honor of creation. The Beachcomber originated at The Bathing Corporation of Southampton *about forty-five years ago, and is still a favorite.*

Robert A. Bormuth

Southside:

1½ ounces rum, gin or vodka
1½ ounces lemon juice
1 teaspoon sugar
3 or 4 sprigs mint, finely chopped
Crushed ice

Southside:

Combine ingredients with crushed ice in blender at rapid speed for a few seconds.

Fill 10-ounce goblet with crushed ice and strain in mixture.

Beachcomber:

½ ounce white rum
½ ounce dark rum
½ ounce gin
½ ounce lemon juice
1 teaspoon sugar
3 or 4 sprigs mint, finely chopped
Crushed ice

Beachcomber:

Combine ingredients with crushed ice in blender at rapid speed for a few seconds.

Fill 10-ounce goblet with crushed ice and strain in mixture.

Dan's Highly Complimented Spaghetti & Meat Sauce

My children tell me that I make the best spaghetti and meat sauce in the world. When they are asked to name their favorite meal that they ever ate, two of the four say "Dad's spaghetti and meat sauce." Of course, these two are both under the age of twelve, so their experience is limited. Nevertheless, I take this as a high compliment. A warning: Directions must be followed exactly. To fail to do so makes it something else. And that's not going to be Dan's Highly Complimented Spaghetti and Meat Sauce.

Dan Rattiner
Editor & Publisher of Dan's Papers

1 carton #8 Ronzoni spaghetti
1 pound ground chuck
1 shaker of Parmesan cheese
1 quart of Ragù Marinara sauce
Pam cooking spray or equivalent

Servings: 4, with enough left over for seconds

Forty-five minutes before dinnertime, set a lobster pot of water to boil. Cover with lid.

Fifteen minutes before dinnertime, water should be at a racing boil. Open carton of spaghetti, take out half, break the half in half and put in pot. Do the same with the other half.

Spray an empty saucepan with Pam. Put it on low heat. Add ground chuck, broken up in small chunks so it completely covers bottom of pan. Turn heat up to low-medium. Wait 3 minutes. Using a plastic or wooden spatula, turn meat over. Wait 3 minutes, or until meat browns. Drain.

Now, turn heat down to low and slowly add entire jar of Ragù marinara sauce. Stir. Cover.

Start tasting spaghetti. When it is "al dente," stir it once. Wait 10 seconds, then pour it into a colander in sink. It should be past "al dente" but not quite too "done." It should definitely NOT be overdone.

With spaghetti draining, use spatula to fold meat into sauce.

Place spaghetti into a bowl and have the children (and adults) pass it around the table, taking what they want. Then walk the sauce around the table, asking each child or adult how much they want, and ladle it on top appropriately.

Indicate that there are generous amounts of Parmesan and let them sprinkle it on as much and as often as they wish.

Chicken Hash

CHARLOTTE FORD

February 22nd, 1995

Dear Ceal:

I must tell you that I do not cook -- have never cooked -- have never learned to cook nor do I even like to cook. However, I do enjoy eating other people's recipes.

One of my favourite simple supper dishes is Chicken Hash. How to make it... only heaven knows and the person who cooks it.

I do know it has ground cooked chicken, then some seasonings of some kind, a little sauce to moisten possibly a white sauce or a mushroom sauce to bind it. It has mashed potatoes on the top and then it is slightly browned in the oven - I think!! It is more like a version of 'Shepherd's pie' made with chicken.

Will this do...I hope so.

Best wishes,

Charlotte

The First Presbyterian Church of Southampton

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A Rich Cornucopia of Delectable Recipes Representing the Wonderful Variety of Cuisine in the Hamptons, Including:

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